



In Brief



If you have any feedback, or would like to contribute material, please email editor@australiasocietytokyo.com
This **In Brief** will be emailed to members each month. Details of events can be found on the website.

What's Coming Up?

Morning Coffee

Next: Thursday September 7th at: Oakwood
Residence Roppongi T-cube
Level 22, 3-1-1 Roppongi, Minato-ku, Tokyo
106-0032 / T: 03-6229-3131.

Please rsvp to Anna Cock:
annacock@hotmail.com

Future Dates for Morning Coffee: October 5,
November 2, December 7

Cost: FREE for members, 2000 yen for non-
members. For inquiries, or to rsvp please contact
Anna Cock, email annacock@hotmail.com

Sundowners

Friday Sept 15 - Clubhouse Shinjuku
http://www.tokyogoannas.com/Assets/map_clubhouse.gif

AFL First Semi Final will be on live, kick off
about 6:30pm
Four drinks for 2,000 yen for Australia
Society members and their guests.

Eat and Meet

Saturday September 30th from 7:00pm
Restaurant Casita - Tokyo's Asian resort
restaurant, inspired by Aman resorts, the
perfect place to relax and chill-out at the end
of a long, hot summer.

Bookings –
eatmeet@australiasocietytokyo.com Please
contact Michael Marlay on 090-7869-2800
directly for any questions and prepayment is
required by Wednesday September 27, 2006

Dinner Deposit ¥5,000 per person
Bank: Shinsei Bank Branch: Head office
(honten, branch #400)
Account name: The Australia Society Tokyo
Account type: Futsu - Account no: 6143226

Diary Dates

Flyers with registration and payment details will
be emailed to members and posted to the website.

Mark your diaries now so you don't miss out.
Please check the flyers for the latest information
in case there has been a change in details.

Melbourne Cup – Tuesday 7 November at the
Grand Hyatt

FAMILY SAUSAGE SIZZLE

Sunday, 10 September 2006

1:00-4:00pm

Don't let the Summer Sizzle out this September!!
Enjoy food, face painting, games and prizes!!



Venue: Australian Embassy Garden

Map: <http://www.australia.or.jp/english/seifu/map.html>

Entrance via Gate 4

Members Price: ¥1,500 per adult + ¥1,000 per child
Non-Members Price: ¥2,500 per adult + ¥1,000 per child
Children under 2 years = FREE!!!

Advance Payment is essential as numbers are limited

Bank: Shinsei Bank

Branch: Head office (本店 "honten"); branch #400

Account name: The Australia Society Tokyo

Account type: Ordinary (Futsu)

Account no: 6143226

RSVP required by Thurs 7 Sept: Alison Quinlivan

aquinlivan@hotmail.com

phone: 03-5485-8705 fax: 03-3406 5952

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President: Robert Quinlivan /Vice President: Michael Marlay

Editor: Craig Saphin and David Taylor

From the President

(Robert Quinlivan)



As summer draws to a close and international schools start their new year, we typically see a busy period on the Tokyo social calendar, and indeed in the Society's activities.

We start with the family sausage sizzle this Sunday; next up are functions involving the Aussie rules and rugby league footy finals in September; and then the Melbourne Cup lunch in early November. All the while we'll have the regular coffee mornings, Eat & Meet dinners, pub sundowners and other events. I guess somewhere in all of this I'll need a couple of weeks of diet and detox in preparation for the festive season in December!

The Society is also raising awareness for two significant charity events that are coming up in the near future:

- the Tyler Foundation's Sports Extravaganza (September 29th to October 1st) - featuring former cricket and rugby test players (Mike Gatting, Kapil Dev and many more) supporting children in Japan with cancer and their families. www.tylershineon.org
- Run for the Cure / Pink Ball - (gala ball on October 13th and a fun run on October 21st) - supporting breast cancer programmes. www.runforthecure.org

Check out the rest of this newsletter and our website for details of all upcoming events.

We try to arrange a broad range of functions catering to a wide variety of interests and we certainly hope you enjoy the events coming up. But if you feel something is missing, let us know - or better still offer to organise an event.

Rob

Winners are Grinners!



Recently The Australia Society published a competition for free tickets to the Tsukuba Circuit Car Racing to see team Australia do their thing with Mazda RX7s on September 16th. Here is a list of the winners – each received 2 free tickets.

Jason Konstas, Dee Green, Angela Yuen, Tony Evans, Tracey Taylor, Tracey Northcott, Rachel Steele, Julien de Salaberry, Anna Nishida, Emily Okada, Allison Bottrell, Cathy Edwards, Patrick Cremen

Ed.

Fun in the Past

August Eat and Meet

(Michael Marlay)

Beacon Bash



From wedding day memories, to the latest car navigations systems and experiences with Mr. Plod in Tokyo, the conversation was as mixed as the selection of food on offer at this month's Eat and Meet. Going a little more up market this month, Beacon was our restaurant of choice. Thanks to David Chiddo and his team at Tokyo's only Urban Chop House, those in attendance were treated to a hearty helping of American inspired cuisine.

Starting with a choice of soup - which for most was a meal in itself, we then had a choice of appetizer or salad,

followed by some of the tastiest and most tender steaks in Tokyo. All washed down with several bottles of bubbly and what seemed to be a never ending supply of The Dead Arm, d'Arenberg's highly awarded Shiraz which we all decided was well deserving of its 95 Parker Points.

Next month we are looking to explore at the closest thing to an Aman Resort in Tokyo. Casita offers a unique Asian Resort inspired setting in the heart of Tokyo. The perfect space to escape at the end of a long hot summer. If you are interested, please email Michael at eatmeet@australiasocietytokyo.com to book seats at this next event.

Eat and Meet - Casita
Friday September 29, 2006
From 19:00

Committee Profiles

(David Taylor)

We continue our series introducing the current committee members. This month features Tiffany Maughan, David Taylor and Tony Scimonello. If you are interested in becoming a committee member or organizing an event please contact any of these people or send an email to editor@australiasocietytokyo.com

David Taylor



I'm a Melbourne-born chap but moved around during my youth to Sydney, Melbourne & then to Wellington, New Zealand where I eventually met my now young bride, Penny. Penny's ongoing career with a major US pharmaceutical company has seen us move from Sydney to Auckland to Pennsylvania to Sydney then to Tokyo. We moved here a year ago and so far love it (with the minor irritations of functional illiteracy and school summer vacations long enough to develop and recover from major illnesses).

I am fortunate in being the 'trailing spouse' and responsible for the welfare of our 3 children, ages 15, 13 and 11. This gives me time to take Japanese lessons (a long slog for one of limited linguistic ability) and check out the plethora of things on offer in Tokyo.

The lesser dependence on a car is the best thing about Tokyo; more especially the ease with which the kids can get around. This gives them much greater independence and me less time in the car ferrying them around.

I have been a member of the Committee since January this year and help to put together the newsletter. Since arriving here I have been impressed by how active the Society is in getting Aussies in Tokyo together. The relationship we have with the Embassy is also fantastic, with several functions held through the year in its beautiful grounds. I don't have a favourite function, but perhaps last year's Sausage Sizzle at the Embassy was the most memorable as it came within the first shell-shocked weeks of our move here and served as a welcome familiar oasis in our newly-foreign reality.

This seems like a good point to shamelessly plug the monthly newsletter and to encourage the membership to forward suggestions for its content. If you have a favourite eatery, drinkery, leisure activity or holiday spot in Japan, please email the editors.

Tony Scimonello



Tony has been involved with the Society for many a long year and is known for his culinary expertise in making great successes of the Aussie BBQs. His organisational abilities have been highlighted in taking the helm of the Australia Day Ball for the last 3 years. Tony also knows just about everyone in Tokyo.

Where you are from and what brought you to Tokyo?

I grew up in a country town in Victoria, "called Wonthaggi" it's about 140 km from Melbourne and close to Penguin parade at Philip Island. Moved to Melbourne to do my apprenticeship in cooking at the Regent hotel, then off to Europe on a working holiday, I walked into a restaurant in Florence on my travels and asked if there were any Chefs jobs going: the owner said yes.

I ended up coming to Japan after working as a chef in a 3 star Michelin Restaurant in Florence, called Enoteca Pinchiorri. I came for one year and some how have ended up staying for 12 years, after leaving The Italian restaurant I worked at Las Chicas as the Chef / Manager. It was one of Tokyo's first Gaijin restaurants that opened in the early 1990's. It was a fun place to work at and being the token Aussie chef & the networker I am, I was always on the look out for Aussies (you can pick them out in a crowd) or new faces who came to the restaurant. I was known as 'Tony las chicas'. I always made sure people were welcomed, and would cruise out from the kitchen during a busy service to say a quick hello. It was like being in St.Kilda or Brunswick Street. I now work in the corporate world as a chef at Fidelity Investments: a nice change to the restaurant scene with regular work hours and no night work.

How long on the committee?

I have been on the committee for 5 years, and Chairman of the Ball for 2004, 2005 & 2006. First time a male has been at the helm of the Ball, normally run by ex pat female members. We men need to prove to women men can multi-skill.

My face is very familiar at many of the Society events, often running around like a chook with its head cut off.

I have been involved with the society for 10 years, helping out with other functions, e.g. The Aussie BBQ (making sure the catering is on par and we do not run out of food), the wine tastings, and the Melbourne cup.

Why is Tokyo a great place to live?

It's a safe place; lots to do and see; great friends that make up for not having family here; the weather with distinct seasons; so many interesting people from all parts of the world with interesting jobs who I would not meet if I were back in Wonthaggi.

Your favourite thing to do here?

Skiing, going down to the beach house at Shimoda (the closest you will get to a beach that reminds you of back home) which I share with a group of Aussies & Kiwis. Going to restaurants and catching up with friends; going to friend's house for dinner and being active in the foreign community.

The best Aus Soc function you've attended so far?

Tricky question asking someone that has put on 3 Gala Balls, been involved with the Melbourne Cup Lunch for 3 years and the BBQ. I cannot say the best function as each has had its own character.

Anything else you think the membership should or might want to know (past or present criminal history, unusual habits, nervous ticks etc)?

I am know as the yellow pages of Tokyo or the 104 number you ring when you need phone numbers or would like to know who's who of Tokyo.

Tiffany Maughan



Tiffany has managed to put together a life in Tokyo pulling together a successful business, raising a young family, and helping put together the fantastic and elegant Melbourne Cup Lunch.

I am a proud Melbournite and have been living in Tokyo for some five years now, My family and I came here via London where we lived for four years, prior to that we were in Sydney for four years.

My husband works in the banking sector and I run a clothing business called Shopping at Tiffany's specializing in supplying garments to the western women here in Tokyo, through Fashion Shows, Party Plans and fundraising events.

I have been a committee member for 4 years and I enjoy the aspect of getting involved in bringing a little bit of Australia to the expatriate community here in Tokyo via events such as the Australian Day Ball, the Aussie B.B.Q and, my favorite, the Melbourne Cup function.

The great thing about living here for me is the social interaction that comes with being offshore and that's why organizations such as the Australian Society are important as they form a vital part of the support network for foreigners living in Japan.

We are always open to suggestions for events that members feel would be fun whilst at the same time promoting our great country and as I have a young family as do many of you I am always on the lookout for any potential family orientated events.

Traveling Tales

Summer in Yamanashi

(Robert and Alison Quinlivan)

We loaded up the car and headed to Yamanashi for a weeks family holiday near Lake Kawaguchiko. After only one wrong turn we arrived at the cottage which we'd been fortunate enough to rent through some friends. Although less than two hours drive from central Tokyo, we might as well have been in a different country. The countryside was covered in forest and was much cooler and less humid than Tokyo.

We immediately got the BBQ going and began settling in to the cottage with the kids arguing over which futon to sleep on.



For the next few days we had a great time exploring the region and spending plenty of time just enjoying the space around the cottage. Highlights for my girls were a visit to the "Bat Cave" - no sign of Batman or any bats for that matter but an interesting experience nonetheless; horse riding on a proper trail through the countryside; a visit to the monkey show (an interesting experience!); and time spent at the various lakes in the area - Saiko, Yamanakako and Kawaguchiko. There are lots of water activities available including swimming, paddling, fishing, boat hiring, ferry rides and so on. If you have had enough of the lakes then you can take a short drive to Gotemba for the outlet shopping mall, visit the Fujikyū amusement park, go to Thomasland and a host of other attractions.

Our cottage was well set up and though there appeared to be many nice restaurants in the area (one that we stopped at was Cafe M on Lake Saiko which was excellent), we spent most of the time self catering. The area has a couple of good supermarkets (Seifu and Ogino), which had a full range of items, and plenty of small shops selling local produce. Though if you are keen on wine, I'd recommend an order from Village Cellars before heading off as the local selection was very limited.



Overall, this was a great family holiday area. There are a lot of kid friendly activities available all within an easy driving distance.

One word of warning - take the bug spray. The screams from the girls reinforced that we have "city kids".

Saipan Tales

(Tiffany Maughan)

My family and I just recently felt the need to escape Tokyo, but dreaded the thought of a long haul flight with our new born baby Parker in tow along with our other two children Mackenzie and Cooper, who although being angels take after their father and don't like to sit in one spot for too long

Where could we go that was close and would still have a tropical feel to it ?



The answer SAIPAN 3 hours away with great weather and a great beach and a DFS duty Free shop for yours truly

Also a supermarket to stock up on those necessities sorely missed here in Japan.
We stayed at the Pacific Island Club and whilst the accommodation is not luxurious it is more than adequate and the kids club most definitely makes up for the lack of any fine dining experience
At least with the buffet style of restaurant there is plenty to choose from to appease the most fussiest of eaters (read my husband. Not the kids)



With a wide range of activities to choose from including mini golf, archery, rock climbing, snorkeling, windsurfing etc there is no way you will hear those familiar summer school holidays words of “I’m Bored” at anytime during your stay. there are two water slides and a lazy river in which you float around on a big tyre not to mention a wave pool to hone your boogie boarding skills ... Or lack thereof in my case.



The staff are friendly and put on a nightly club-med -esque type show for our entertainment where are our two children joined in too.
One of the days we hired a car and drove around the island which was also one of the highlights of the holiday.



All in all we had a wonderful holiday and I am sure one the kids will never forget. They want to go back next Year or even at Christmas for that matter, but only if we agree to get nanna from Australia to come with us.



Treats From The Kitchen

(by Tony Scimonello)

Chicken with goats cheese, semi dried tomatoes & coriander wrapped in prosciutto.

A quick and easy recipe, all the ingredients are available here in Tokyo at most supermarkets, bacon or ham can be substituted for Prosciutto, personally I prefer the Prosciutto.

Serves 6

6 chicken breasts with skin removed (optional if you like the skin keep it on)

100 gm goat's cheese

12 semi dried tomatoes

Sprigs of coriander or basil (some people do not like coriander)

6 slices of prosciutto

Side dishes that can be served with steamed asparagus, mashed potatoes, or simply with mixed salad leaves dressed with extra virgin olive oil, or your favorite salad dressing.

Make a small incision / pocket with a sharp knife on the side of the chicken breast, put one tablespoon of the goats cheese in the pocket then put 2 semi dried tomatoes and a sprig of coriander. Wrap the breast with the prosciutto and secure it with a tooth pick.

Preheat the oven to 180 degrees Celsius / 350 F. Season the chicken with salt & pepper. Seal the chicken in a hot pan on both sides then transfer to the oven and cook for 12 to 15 minutes, or until the chicken is cooked through.

Serve with you one of the side dishes above.

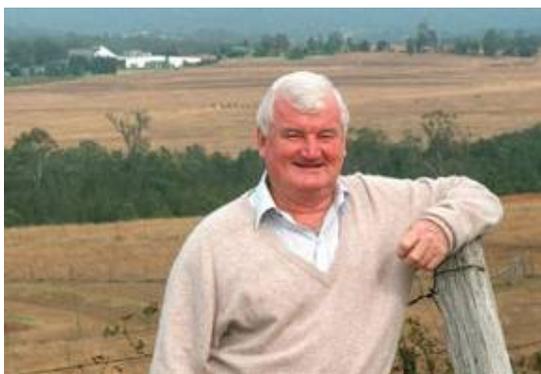
Happy Cooking

Tones

Wine From Downunder

(Richard Cohen)

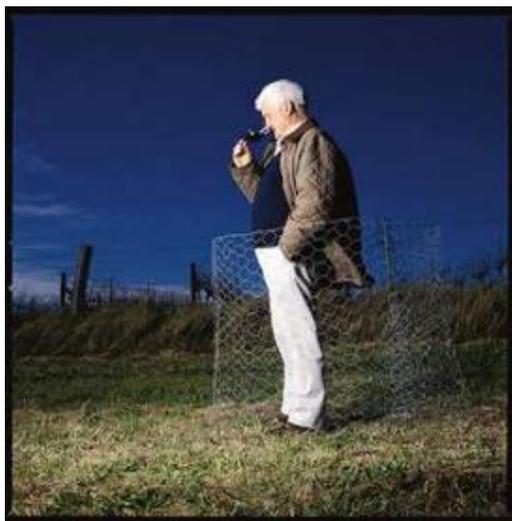
Vale Len Evans



Most people with more than a passing interest in Australian wine will know of Len Evans, and of his sudden death from heart attack on the 17th August at the age of 75. Len touched the lives of almost all those involved in the Australian wine industry. Please allow me this space to remember him to you through some of his wines.

I had the pleasure of meeting Len several times, and to enjoy the hospitality of his home in the Hunter Valley where wine people from all over the world came in pilgrimage. By the good offices of Ray Yip, father of well known Tokyo restaurateur Marcus Yip, patron of 148 Hiro (Len was Marcus' godfather), Village Cellars imported some wines made by Len under the Evans Family label.

There were a number of varieties and some were hard wines to sell, in Japan at least, because they were not made for easy drinking. They were wines that challenged the consumer and I assume that's the way Len wanted them. As a wine drinker, unless you seek out eccentric wine makers, most bottles you come across will be made to a pattern that does not depart largely from a well beaten track. Wines that wander off this path have a small audience and they don't always see the light of day.



That the wines were difficult to sell I did not hide from Len on the occasion of a business meeting, and Len, not unexpectedly, took the news in good humour. He was in a hurry so he left with a few words of advice and also shared with us his belief that the Shiraz vintage we had would one day be a truly great wine. I am perfectly satisfied that Len was being completely impartial. Given his experience and universally recognised tasting ability and the unlikelihood that he would use the word "great" lightly, his statement struck home. Only history can prove Len right, but history for a great Hunter Shiraz means 30 years or more. So the Shiraz remaining in our Toyama cellar has been stored away, sealed with an I.T. time lock if you like. My guess is that the remaining bottles are a legacy for the next generation,

merely left in trust with us.

The happy side is that the wines need checking every few years, and what better excuse than a wake. On the weekend after the news of Len's passing, a few likeminded friends gathered in a cool and peaceful rural setting in Nagano to have a long quiet drink.

The oven produced a constant stream of new courses, and the wine list panned out as follows:

Evans Family Sparkling .Pinot Noir 1995. No need for the French stuff with this around. The Pokolbin area of the Hunter Valley has a microclimate that favours early picked and hence low alcohol level wines that absolutely shine with age. That is an apt description for the base wine that makes Champagne too, and for this wine.



Evans Family Gamay 1996.: Gamay is the main variety used to make Beaujolais Nouveau, one not so often seen in Australia. I read an obituary to Len by a wine writer who once criticized Len's Gamay and suffered somewhat because of that. I sympathise, because when we landed this wine, we decided we could not inflict it on even our most adventurous customers, so it went to the back of the cellar. Well, wine is funny stuff, I am pleased to say it was quite drinkable last weekend, and set to improve further. Soft and interesting enough, given the occasion.

Evans Family Pinchen Chardonnay 1997 & Howard Chardonnay 1997. These two wines took on advanced bottle age characters before they were much more than two years old, so much so that we asked Len whether he thought we had a problem. He was aware that they were aging quickly and advised us to drink them quickly. That was five years or more ago, but like the Gamay, age has not been unkind to them. They were Sherry like to be sure, but

not so far gone as to be unenjoyable. Both bottles were drained to the last drop, and the remaining bottles will have no trouble finding a home.

Evans Family Pinot Noir 1997 Again not uninteresting, quite brown but drunk with gusto, and I expect the remaining bottles will be polished off happily over the next few years.

Evans Family Shiraz 1997 This was the wine that Len felt so strongly would mature into a great wine. None of us around the table had the experience to compare it to the fabled Hunter wines of the early 1900s but it was definitely a true blue Hunter Shiraz and a very good one. Still young, it is showing lots of dusty fruit flavours that are obviously going in the right direction. It has the beginnings of that unfolding complexity so necessary for a wine to be magnificent.

A story, true or not I do not know, tells of Len Evans pinpointing the vintage and the vineyard of a decades old European wine. When someone commented on this amazing talent, Len replied that it wasn't anything special, he had in fact had the opportunity to taste the wine when it was young so knew straight away what it was. So it is no great leap of faith to imagine he could easily predict that a young wine would be great when it grew old. I for one will be proud to nurture this wine until Len's prediction should come true.

-Richard Cohen

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www.australiasocietytokyo.com

President: Robert Quinlivan /Vice President: Michael Marlay

Editor: Craig Saphin and David Taylor

Sydney Symphony to tour Japan

Tokyo, Monday 2 October 2006
Osaka, Wednesday 4 October 2006

Sydney, August 11 – The Sydney Symphony is heading overseas for the first time in six years with a tour to Japan in October. Two concerts will be performed in Tokyo and Osaka, with the Orchestra's Chief Conductor and Artistic Director, Gianluigi Gelmetti, 88 musicians and baritone José Carbó.

The Sydney Symphony has been invited by the Association of Japanese Symphony Orchestras (AJSO) and the Agency for Cultural Affairs as a highlight of the 5th annual Asian Orchestra Week, a week of fine music that showcases the extraordinary talent of Asia's top orchestras.

The tour also represents the leading event on the official Australian program for the 2006 Australia-Japan Year of Exchange which celebrates the 30th anniversary of the signing of the 1976 Basic Treaty of Friendship and Cooperation between Australia and Japan.

Sydney Symphony's managing director; Libby Christie acknowledges the importance of international touring as a way of showcasing the artistic talents of the Orchestra to audiences abroad.

"It represents a unique opportunity for the Orchestra to build upon its international reputation and to present Australia as a destination of cultural excellence," says Christie.

"We are excited about being able to perform for Japanese audiences who are both discerning and sophisticated in their music appreciation. We are proud to fly the flag during this important year for Australian – Japanese relations," she says.

The Sydney Symphony's repertoire for the tour has been chosen to showcase the Orchestra's vitality and versatility. The program will include a work by its own Composer-In-Residence, Liza Lim, *Flying Banner (After Wang To)*, followed by two works by Ravel, *Don Quichotte à Dulcinée* (a set of three songs that were Ravel's last completed works) and *Le Tombeau de Couperin* (a work composed in honour of the fallen soldiers whom Ravel himself cared for in the First World War). The program will finish with Tchaikovsky's decorative and rich Symphony No.6 *Pathétique*.

The Sydney Symphony last toured to Japan in 1996 with then Chief Conductor Edo de Waart and pianist Pascal Rogé. The most recent international tour was to Kuala Lumpur in April 2000 and before that to the US in November 1998.

The visit has been made possible thanks to sponsorship from BHP Billiton - Presenting Partner for the Japan Tour, as well as funding from the Japanese Agency for Cultural Affairs, Department of Foreign Affairs and Trade (DFAT), and the Australia Council.

Music lovers will have a unique opportunity to join the Sydney Symphony on tour also. Renaissance Tours, Australia's leading cultural tour operator is offering a 12-day tour to Japan departing Australia on 25 September. For information, visit www.renaissancetours.com.au.

Financial perspective

(Ivan Doherty)

Mortgaging and Refinancing in Australia

Australia has seen a decade of record breaking growth and existing owners have built-up significant equity in their property. The market has slowed down over the last eighteen months. There are still some hotspots such as Perth which is showing strong growth on the back of the commodity boom and where prices are predicted to outstrip Melbourne over the next few years.

For those considering moving into the property market for the first time it is as important as every to chose carefully. A slower housing market can also offer opportunities with some developers offering new-build properties with as much as a 20% discount in certain areas.

Many readers will be aware that mortgage options are available to refinance or buy a property and land in Australia. I hope to offer an insight into the options available and points to be aware of when structuring a housing loan.

With onshore Australian banks, financial underwriting is broadly similar, and it is possible to calculate your borrowing capacity with reasonable accuracy. International banks tend to underwrite the applicant as an individual and can adopt a flexible approach to lending criteria.

Most international banks will lend to expatriates at a lower level, up to 80% of the appraisal value in Australian dollars and 75% on a multi-currency basis. 100% finance is available if cash or investments can be offered as collateral.

Mortgages may be Principal & Interest or Interest-only (generally over terms of five years with an option to rollover). Principal & Interest mortgages are guaranteed to repay the loan at the end of the term. Interest-only packages are for the more growth focused investor who wishes to maximise yield in the early years.

Fixed interest rates are limited to only one or two International banks, loans are typically variable at a cost of 3-month or 6-month Interbank rates, plus the bank margin. In addition, not all lenders borrow the money at the same rate, so check the Interbank rate on offer as well as their margin. This can often save a lot of money on over the long term.

Most international banks will pre-approve a loan before the property or land has been found. This has two major benefits; firstly an offer can be made, safe in the knowledge that the finance has been granted and may be used to negotiate a better price due to the speedier completion.

Should you arrange finance yourself or use a mortgage broker? This will depend on the individual but the costs need not be more expensive through a broker. A company with a good relationship with banks may also be able to use their leverage to have a complex mortgage approved. For many people the most important advantage is to simplify the process.

Interest rates vary depending on the currency of the mortgage. Currently, Australian dollar rates available in the international market are 7.22% and Japanese Yen rates are circa 1.51%. Japanese Yen rates are very attractive, but there are some aspects for consideration notably currency risk.

To demonstrate the extent of currency movement over the last five years, please see the following chart from August 2001 to 25th August 2006.

Average Rate (1828 days)	77.02093
Highest Rate	91.34000
Lowest Rate	56.16000
Current Rate	88.73820

From the lowest point to the highest point, the Australian dollar strengthened by 63%. For those who took out a mortgage in JPY at the low point, they are looking at a significant currency gain; however the opposite is equally true.

Banks also have the ability to make margin calls should the loan value increase with FX rates over the allowable maximum. Make sure you have available cash should this occur, or borrow a lower amount of money to protect yourself. Always read the terms and conditions before making any commitments.

The key points to consider are selecting the right property in the right area, pre-approve your mortgage to save you time, consider the type of loan that best suits your risk profile. If you are renting the property, ensure that you can afford the repayments for any void periods of occupancy. Be aware of all of the risks involved, particularly currency.

All in all, property has traditionally been a good investment in Australia and the mortgage facilities available are greater than you may think.

Ivan Doherty
Chief Operating Officer, IFG Asia Limited
Part of IFG Group PLC



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The Australia Society Monthly Coffee Morning

This event is a forum for making friends and welcoming new arrivals to Tokyo

Date: Thursday September 7

Time: 10.00am to 12.00noon

Place: **OAKWOOD RESIDENCE ROPPONGI T-CUBE**
Level 22, 3-1-1 Roppongi, Minato-ku,
Tokyo 106-0032 TEL 03-6229-3131

Map / See overleaf
Directions:

Please rsvp to Anna Cock : annacock@hotmail.com

This event is proudly sponsored by



*The Most Trusted Name in
Serviced Apartments Worldwide.SM*



Directions:

❖ BY TAXI

Up on leaving the ANA Hotel, turn left, and then proceed up “Roppongi Dori” in the direction of Roppongi. At the second set of traffic lights, turn left to access the Roppongi Prince Hotel Street. (Follow the sign to the hotel on corner) Our residence is located in the Samsung Roppongi T-Cube building, with the drive way and main 3rd floor entrance diagonally opposite and up the hill from the Roppongi Prince Hotel drive way. The taxi fare is JYP660 (approx.)

❖ BY SUBWAY

The residence is located on the Tokyo Metro Namboku line, directly above the Roppongi 1-chome station. On exiting the station, turn right, then head up the first set of elevators. At the first landing, turn right, then walk along the corridor to the “Samsung Roppongi T-Cube” building towards exit #1. Just before you enter the T-Cube building proper, and to the left of the first set of sliding glass doors, is the 1st floor entrance to the residence. Walk in, and then to the left before the second sliding glass doors, is an intercom that connects to our reception. Press “100 CALL” to be connected to the front desk and then ask to be let in. Walk along the corridor to the express elevator and proceed to the 22nd floor.

Map





Greetings!

Thanks to all of you who have signed up for the Tyler Foundation's Sports Extravaganza 2006 - for those still thinking about it, there is still time to register.

In addition to [Mike Gatting](#), [Kapil Dev](#) and others, we have now confirmed the attendance of South African batting legend [Barry Richards](#) and New Zealand all rounder [Dion Nash](#)! For more detail on the Sports Extravaganza, click [HERE](#).

In related news:

-  We will be joined by Japan 's Miss Universe contestant and runner up, [Kurara Chibana](#), at our Celebrity Cricket Day on October 1st, 2006.
-  Congratulations and a big thanks to Simon Childs of CDS! He completed the London Triathlon in August and donated the cash he obtained from sponsors. See Simon's picture [HERE](#).
-  To contribute to the Tyler Foundation and have the chance to win some GREAT prizes, please participate in our GRAND RAFFLE. Prizes include business class tickets and accommodation to Cape Town, South Africa (from Virgin Atlantic); business class tickets to Newark (from Continental Airlines) and more than 30 other wonderful prizes! To buy raffle tickets for yourself or to sell tickets, please send an email to charlotte@tylershineon.org

To register for our events:

-  The Celebrity Sports Dinner: September 29th at the Grand Hyatt in Roppongi (www.grandhyatttokyo.com). For more information, click [HERE](#) and to sign up, click [HERE](#).

Grand Hyatt Chef Shaun Keenan is preparing an absolute feast of dishes (buffet-

style) from India, South Africa, the UK, Australia and New Zealand for our Sports Dinner. This will truly be a night for foodies as well as sports fans. Read Doug Jackson's interview with Chef Keenan [HERE](#)!

-  The Celebrity Golf Day: September 30th at Seve Ballesteros Golf Club (www.seve-gc.com). For more information click [HERE](#) and to sign up, click [HERE](#).
-  The Celebrity Cricket Match: October 1st at Yokohama Country Athletic Club (www.ycac.or.jp). For more information, click [HERE](#). You can bid to play in the celebrity cricket match by clicking [HERE](#). You can watch cricket from the comfort of a marquee by clicking [HERE](#) Or just come along and enjoy a great day for only Yen 2,000.

For a list of our generous sponsors, click [HERE](#).

All proceeds will be used to help children with cancer and their immediate families. For more information on our programs, click [HERE](#).

On behalf of the Tyler Foundation, we look forward to seeing you at our events!!

Shine on!

Kim Forsythe (kim@tylershineon.org) / Mark Ferris (mark@tylershineon.org)

To learn more about The Tyler Foundation, please see www.tylershineon.org

To learn more about the Sports Extravaganza, see www.tylershineon.org/index.php/events/sports_extravaganza

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MEDIA RELEASE: FOR IMMEDIATE RELEASE

Japan Goannas to compete in the 7th Asian Australian Rules Football Championships, August 26, Jakarta Indonesia

This week, 17 Japan-based Australian rules footballers will travel to Jakarta, Indonesia to compete in the 7th Annual Asian Australian Rules Football Championships to be held on Saturday 26 August 2006. Competing as the Japan Goannas for the second successive year, the team consists of players from the Tokyo Goannas, the Japan National Team (Samurais) and a local Japanese team, the Eastern Hawks, and will play against teams from Singapore, Bali, Jakarta, Hong Kong, Thailand and Malaysia.

Japan has the honour of playing the first game of the tournament against the two-time winners, the Hong Kong Dragons, before playing the Malaysia Dragons in Game 2 and then up against last year's runners up, the Bali Geckoes, in Game 3. The fourth and final preliminary round will be against the current Asian Champions, the Singapore Wombats. The top 2 teams will then play-off in the Grand Final.

Tokyo Goannas` president Matt Hegarty commented, "We came third last year and probably snuck under the radar of our opposition as we were an 'unknown quantity' competing for the first time. No team will take us lightly this year but we are confident of another strong performance given our overall skill, speed, relative youth and discipline. This year we have a much tougher draw, as we are drawn against 2 powerhouses of Asian Australian Rules Football in Singapore and Hong Kong, while Bali is an up-and-coming force, and Thailand recently drew with Hong Kong. The cliché that 'no game is an easy game' clearly applies to this tournament'."

The Japan Goannas is a unique squad in that it combines expatriate Tokyo residents with home grown Japanese talent who put aside local Japan AFL (www.jafl.org) rivalry to join forces and take on mainly expatriate teams in this annual competition. Australian Rules football is developing a stronger presence in Japan and Australia, with several Japanese companies (Toyota and Yakult for example) sponsoring the AFL while 2 Japanese players (Michito Sakaki and Tsuyoshi Kase) have been playing semi-professionally in Australia in 2006.

Further information is available from:

Website: www.tokyogoannas.com AND www.jafl.org

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