

LIENO PARK, TOKYO



Soup Kitchen



OKAY, EVERYONE, WE'RE EXPECTING AROUND 400 PEOPLE TODAY, AND WE NEED TO BE READY. WHEN WE START SERVING, WE'LL GIVE EVERYONE A CUP OF SOUP AND A RICE BOWL.



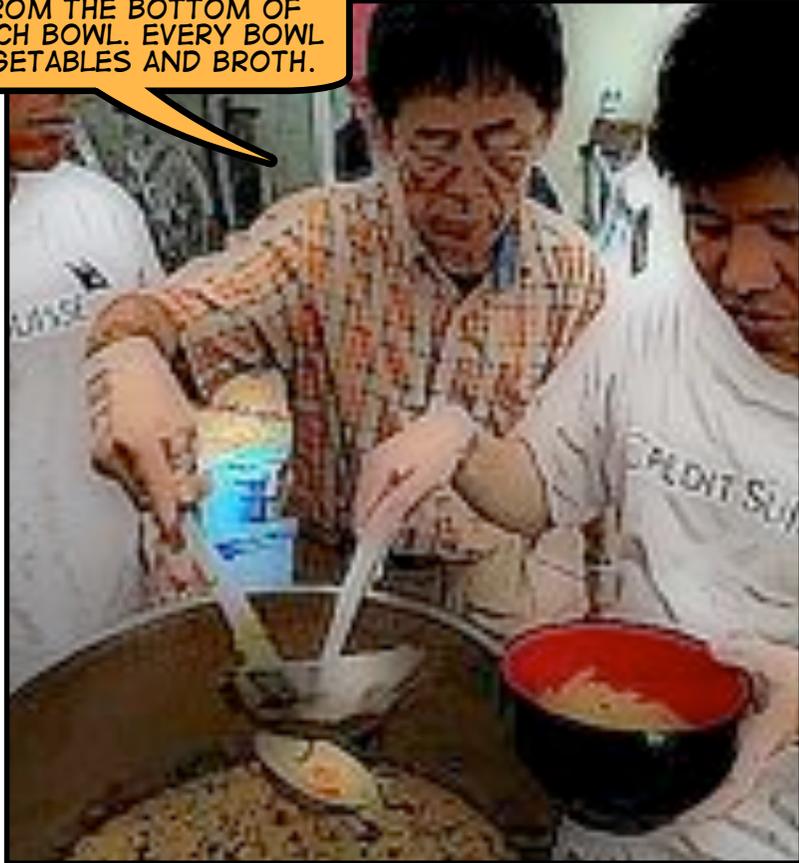
THE SOUP IS ALREADY MADE, BUT WE HAVE TO SET UP THE SERVING STATION. AND WE NEED TO MAKE THE RICE BOWLS HERE ON SITE, SO I NEED A BUNCH OF VOLUNTEERS FOR THAT.

SHALL WE START?



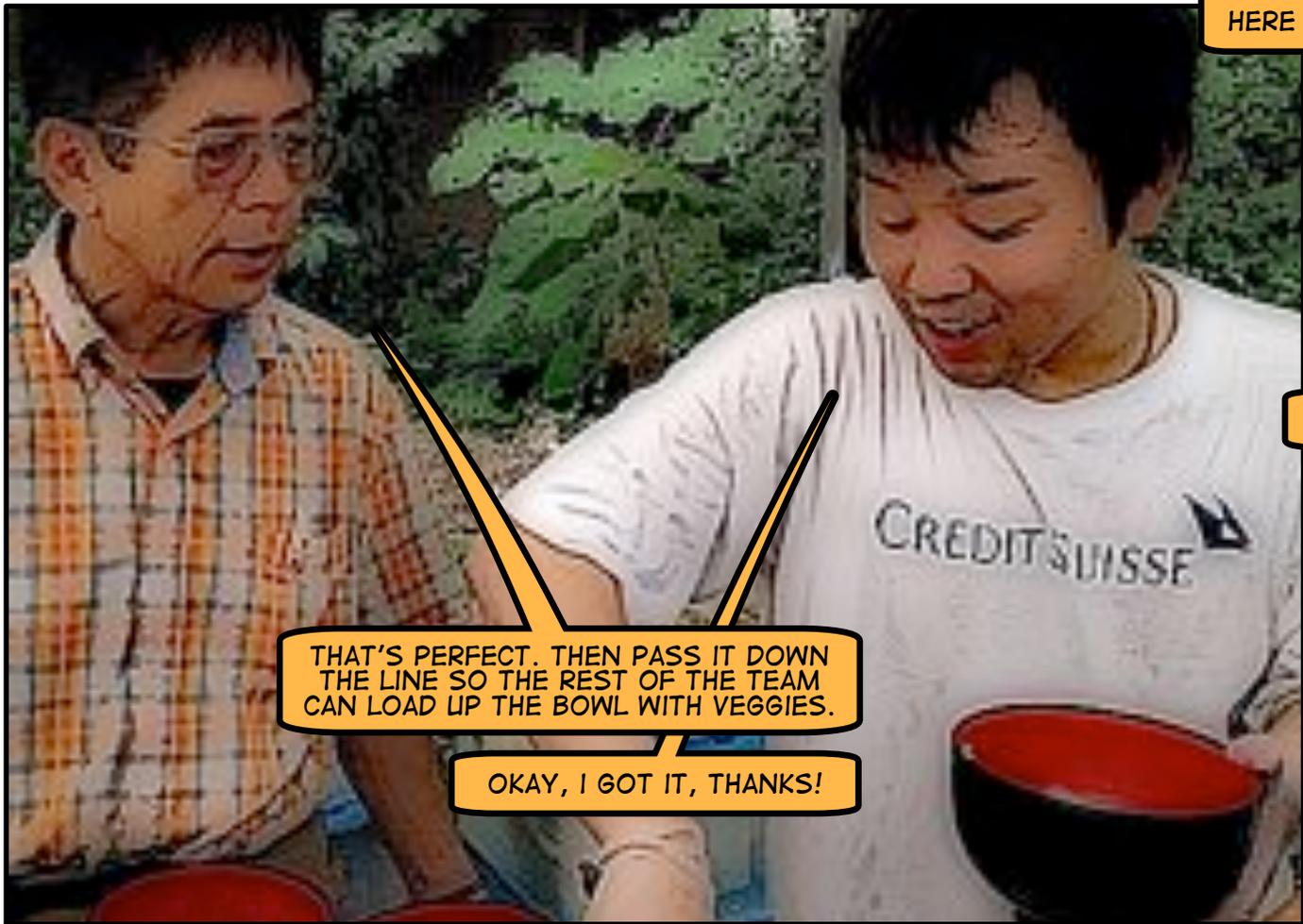
AND YOU WANT TO BRING UP SOME VEGETABLES FROM THE BOTTOM OF THE POT FOR EACH BOWL. EVERY BOWL SHOULD GET VEGETABLES AND BROTH.

BE SURE TO GET ROUGHLY THE SAME AMOUNT IN EVERY BOWL. IF YOU STICK TO THAT AMOUNT, WE WON'T RUN OUT.



BE GENEROUS WHEN YOU'RE MAKING THE RICE BOWLS. WE'VE GOT PLENTY OF RICE, SO DON'T WORRY.

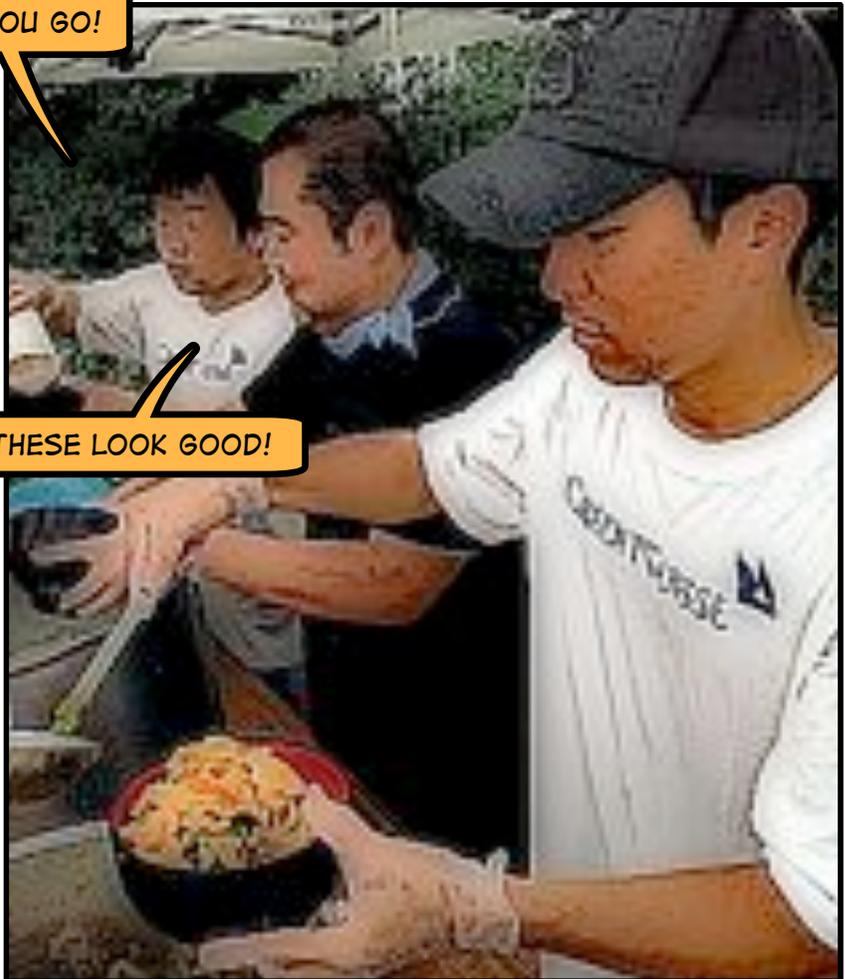
HOW'S THIS?



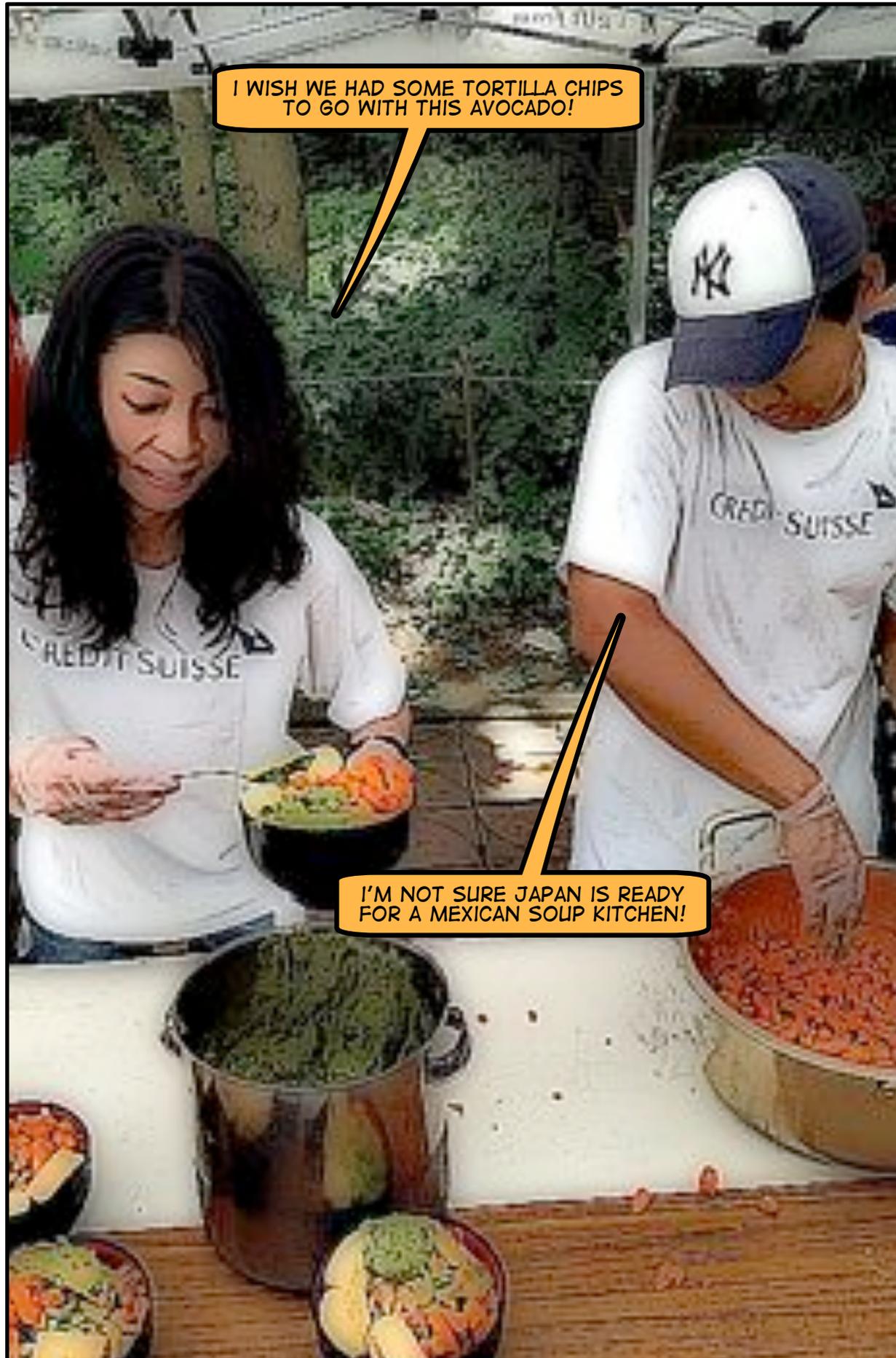
HERE YOU GO!

THAT'S PERFECT. THEN PASS IT DOWN THE LINE SO THE REST OF THE TEAM CAN LOAD UP THE BOWL WITH VEGGIES.

OKAY, I GOT IT, THANKS!



THESE LOOK GOOD!



I WISH WE HAD SOME TORTILLA CHIPS TO GO WITH THIS AVOCADO!

I'M NOT SURE JAPAN IS READY FOR A MEXICAN SOUP KITCHEN!



ALMOST READY FOR THE FIRST CUSTOMER ...

OOKA-SAN'S SPECIAL CURRY SOUP ...





HERE YOU GO!



ENJOY!



IT'S CURRY SOUP TODAY.

THANK YOU VERY MUCH!



BE CAREFUL, IT'S HOT!



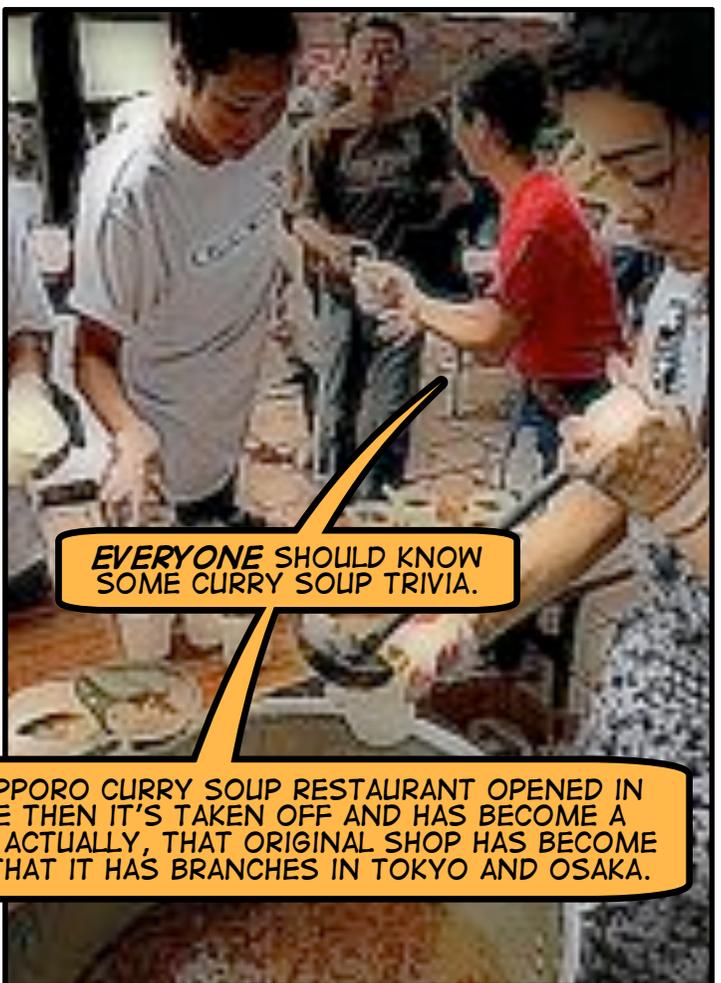
CAN YOU MANAGE THAT?

NO PROBLEM, THANK YOU.



DID YOU KNOW CURRY SOUP IS A BIG HOKKAIDO SPECIALTY?

UM ... NO, I DIDN'T KNOW THAT.



EVERYONE SHOULD KNOW SOME CURRY SOUP TRIVIA.

THE ORIGINAL SAPPORO CURRY SOUP RESTAURANT OPENED IN 1993, AND SINCE THEN IT'S TAKEN OFF AND HAS BECOME A LOCAL SPECIALTY. ACTUALLY, THAT ORIGINAL SHOP HAS BECOME SO SUCCESSFUL THAT IT HAS BRANCHES IN TOKYO AND OSAKA.



VOLUNTEERS FROM CREDIT SUISSE AND BLOOMBERG HELPED TO MAKE THE DAY A GREAT SUCCESS.



SECOND HARVEST JAPAN PROVIDES A HELPING HAND WHEN PEOPLE NEED ONE. AND WE ALL NEED ONE NOW AND THEN. IF YOU'D LIKE TO GET INVOLVED, WE'D LOVE TO HAVE YOUR HELP IN SUPPORTING OUR COMMUNITY. VISIT WWW.2HJ.ORG TO LEARN MORE, AND TO FIND OUT HOW YOU CAN HELP.

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