

# SOUTH PACIFIC NEWSLETTER

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**KAGOSHIMA UNIVERSITY  
RESEARCH CENTER FOR THE PACIFIC ISLANDS**

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Front:

### **Kaki ryou a gentle way to catch fish at the mercy of the tide (top)**

“Ruins of a fishing weir left by the Heiki clan”, says the signboard above this photograph taken in Sadome, Tatsugo, Amami Oshima on 2008.08.08 at 6:46 am JST. *Kaki ryou* is a fish trap like a horse-shoe built on gradually sloping reef tides. When the tide rises it flows into the stone wall enclosure trapping the fish when it recedes. (Photograph by ZAYAS, C. N.)

**Men`s House in Micronesia (below) (photographed by NODA Shinichi)**

## Reflections on my research and scholarly life in Kagoshima

ZAYAS, Cynthia neri

Visiting Professor, Research Center for the Pacific Islands

University of Kagoshima, Japan, (May 26, 2008 to February 27, 2009)

Professor, Center for International Studies, University of the Philippines, Diliman

“Hello! It’s me from sunny Kago” is my signature greeting when writing to friends. Yes, there is lots of sunshine in this part of Japan that makes me feel at home. Besides the active volcano Sakurajima, Satsuma *imo* (sweet potato) and Satsuma *mikan* (mandarin orange), I knew very little of Kagoshima before coming over to this fascinating place known as Satsuma during the Feudal Period. About eight months ago I arrived here in Kagoshima to take my nine months’ post as a visiting professor at the Research Center for Pacific Islands. This post enabled me to carry out my research on stone tidal weirs, make plans for our collaborative studies, deliver public lectures, and teach undergraduate courses. It is also satisfying to be able to exchange ideas with my colleagues here. It is indeed an honor to be invited by the Research Center for Pacific Islands of the Kagoshima University.

I came to Kagoshima University to pursue my ongoing research on stone tidal weirs in Asia and the Pacific. Referred to as *ishihimi*, these are stone fish traps built on gradually sloping reef tides and in some areas, on muddy tidal zones. Essentially constructed like a horseshoe with many variations, it is meant to trap fish in such a way that when the tide rises, sea water will overflow through the barricades of stones thereby trapping the accompanying sea animals when the tide recedes. It is said to be a copy of a natural hollow in the sea where anyone can simply gather during low tides. A colleague commented that the stone tidal weir is やさし漁撈 (gentle fishing gear) where fish are caught in a natural way. With *ishihimi* as my agenda, I set myself to do fieldwork in Amami Oshima and in Isahaya, Nagasaki. Most of these fish traps are not in use anymore; they are merely relics preserved for posterity, as fishing heritage of the local communities where they are found. My interest on this material culture comes from my previous works on maritime relics as repositories of knowledge heritage. As they are sources of information of past life ways among maritime peoples, I am interested to know as to how they came about and what they signify at the present time. When I applied for this post, I wrote in my goal the following as the three things I wanted to achieve as visiting professor at the Center: (1) first and foremost, is to be able to dialogue with your scholars who have been working on the Pacific Islands; (2) secondly, to enlarge my data in order to understand better my previous data in southern Japan, Penghu or Pescadores and

the Visayas; and (3) finally, to reconstruct community life seen from the utilization of stone tidal weirs. I think I have substantial data. As for number I have to reflect very deeply on the field and library materials which I have collected. I am very satisfied with the work I was able to do while enjoying life here in Kagoshima. Given another chance, I would very much like to teach more about the Philippines and Southeast Asian Maritime culture and civilizations to Japanese students.

At this point, let me now relate to you some of the privileges that I have enjoyed while doing my work and enjoying life as well. The invitation to take the post in Kagoshima gave me the rare opportunity to relive the Japan of my youth once again. For the longest time I lived in downtown Tokyo from 1982 to 1990 as a research student and then as a graduate student at Tokyo University and Tsukuba University, respectively. Living in Kagoshima and undertaking field trips within mainland Kagoshima, Amami Oshima, Nagasaki and Mie Prefectures for nine months enabled me to experience Japanese academic and everyday life once more, but this time, in another place and at another time. For instance, teaching undergraduate students in Japanese for the first time is a memorable experience I will never forget. After graduating from Tsukuba University in 1990, I immediately taught at the University of the Philippines and never left for postgraduate studies nor took fellowships until about 16 years later. Being able to conduct public lectures and dialogue with my colleagues at the Center and the Faculty of Fisheries at Kadai on the topic close to my heart, maritime culture, has encouraged me to produce more manuscripts in order to share my findings from the field. The comfortable and accessible accommodation offered to me by the Center has given me peace of mind to enjoy to my heart's content the local amenities such as the public spa, the street car, the morning markets, the local restaurants and shops, the museums and galleries, among others. Viewing the costume designs of Emi Wada<sup>1</sup> and meeting her personally, as well as getting her to autograph two of her books made me feel young again. In the cluster of residences specially set up by the Satsuma government for the samurai families in Chiran and in Minami Sendai, I had a glimpse of samurai family life, *buke* 武家, of 200-300 hundred years back. This made me realize the difference between the elegant yet austere homes of the samurai and the palatial homes of the very wealthy in the Philippines. I visited the Kamikaze Museum in Chiran twice and each time I felt repulsion toward the authorities who had wasted the lives of their youth in the name of mother land. There was also an opportunity for me to tour the southwestern coast of Kagoshima on the occasion of the visit of Kansai University Professors whose specialty was on Asia and the Pacific region. The

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<sup>1</sup> A renowned Japanese costume designer, Emi Wada has designed for theatre, opera and film. She earned an Oscar for Akira Kurosawa's film "Ran" and an Emmy in "Oedipus Rex". Her other costume designs were in the films "Hero" (2002), "House of Flying Daggers" (2005), and "Mongol" (2007).

atmosphere of the coastal communities along the Japan Sea is completely different from that of the communities along the Kinkai Bay.

Living life in Kagoshima has given me new insights about Japan and the Japanese people. I am now excited to return to teaching and recast my teaching syllabi for Japan Studies incorporating my own reflections and photographic documentation of these encounters.

Sometime ago I wrote two short essays on my work and my life as a scholar in Kagoshima. Let me share some snippets from those essays to give the context of the experience I have been writing about at the beginning of this paper.

My encounters in Kagoshima give me the feeling that this place is, in some way, like a front door of the Japanese seaborne culture. Of course, it's only a conjecture but let me continue. Take the case of the sweet potato, native to the region of Mexico and Guatemala. During the 16th century Christopher Columbus is said to have brought the said plant to Europe. It came to Spain and was brought to China towards the end of the 16th century. From China, it crossed the waters to the Ryukyus, to Tanegashima then finally to Satsuma, the old name of Kagoshima. Sweet potato spread to the Japanese archipelago as *Satsuma imo*. Citrus fruits from China travelled the same route to Kagoshima, that is, via the southern islands. I am almost sure that some of the countless flora and fauna that travelled through the sea lanes brought by traders, seafarers, religious missionaries and adventurers must have entered the larger islands of Japan through the front door - Kagoshima. Often times when I look at the southern islands as stepping stones to Kyushu, I am tempted to retrace the seaborne trails of the builders of stone tidal weirs in a similar path as the flora mentioned above. Maybe these sea routes were based on earlier knowledge of navigation elicited by European seafarers from the local people from the southern islands of Japan and/or China, who may perhaps have been partly manning their ships. I say earlier knowledge because the earliest recorded material reference to this ancient weir goes back to about 1724 when a wooden tablet tells of the Ryukyu King's concubine being given a fish trap as part of her subsistence when she returned to her natal house in the outer islands of Kohamajima. There is a diary of a low official from mainland China written in 1697 who was ordered to go to Taiwan passing through Penghu. In his diary, he observed the prevalence of fish traps in the islands. There may already have been exchange of technology among these islands dotting the Pacific Asian region.

Next I will talk about comfort zone and food of Kagoshima as I try to walk you through some of my impressions on the life of a scholar in this charming place under the Satsuma sun, with lots of spas and delicious food. I am housed in a foreign students' dormitory, one of the two



buildings adjacent to the Faculty of Fisheries Campus in Shimoarata. My apartment is comfortable for a family of three. Its location gives me a daily view of Sakurajima looming over the city. My morning begins with a conversation with the sacred mountain, breakfast, preparation of lunch *obento*, and then a bike ride to my research office. On my way back from the university, I pass through an *onsen* (public bath spa) before climbing up to my fourth floor apartment. For a mere Y360, I can enjoy country club style leisure. As a student living in downtown Tokyo many years ago, I used the *senjo* (a public bath). Bathing with the community had given me deeper insights into the intimate aspects of Japanese urban culture. Tokyo of the 80s saw many women and children bathing. The average bathing time, including dressing up, took about 30 minutes to less than an hour. Oh, the hurried pace of the city! In the spa of Shimoarata, however, bathers, mostly middle aged women, go during the early evening between 6:00 pm and 7:30 pm. Children are rarely seen in the bath. Perhaps bathing at home is preferred by the younger generation as most, if not all, homes already have bathrooms built in, or could it be that the children's population has decreased? The women of Shimoarata *onsen* spend time scrubbing their bodies, soaking in and out of the various tubs and entering the sauna in between soaks. The *onsen* I frequent has five tubs to soak in with varying temperatures and features: an electrified tub, a tub with Jacuzzi, and a tub with a carved stone spout, the hottest of all tubs. This is connected to the other one which is right beside the cold pool. Bathers know each other. They often converse while soaking in the tubs, seating on the tubs' slightly raised walls or even while lying on the wet floor to feel the soothing heat of the hot spring waters. Most women bring their iced-cold teas in pet bottles or even *tappa* (< Tupperware jug). These drinks are placed on one side of the cold tub. When they take turns drinking their iced-cold teas, I am reminded of gentle women sipping cocktails by the poolside in a country club. The amenities in Shimoarata were not available in downtown Tokyo when I was a student. The *senjo* I used in Tokyo then had only two tubs, one, medium hot and the other, steaming hot. *Senjo* was only Y110 then. For me, *onsen*, specially in winter, is indeed a comfort zone, 安らぎの場 *yasuragiba*, for one like me who comes from the tropics.

On Saturday mornings I bike for about 20 minutes to the *asa ichi* (morning market) near the Kagoshima Central Station. Located in a semi temperate zone, Kagoshima is blessed with the bounty of nature. Here one can find local products from the land and the sea. Aged men and women come to sell their produce from their *hatake* (kitchen garden) along the sidewalks. For me, the best finds are the yellow and green papayas of Amami Oshima, the sweet potatoes of Tenegashima, *Asahigani* (frog crab) from Miyazaki, *kibinago* (pond herring), *goya* (bitter melon), *nankotsu* (soft rib cartilage of pig), or produce that can be found in the Philippines as well. Of course, there are also the famous varieties of *kan* (citrus fruits) such as *mikan*, *ponkan*, *kinkan*, *tankan*, pomelos, *yuzu*, and high breed types such as *jushi*. Radishes here come in many colors and sizes. There are white, green, and purple

radishes, as well as sizes ranging from Lilliputian to the giant Satsuma radish that may weigh up to 45 kilograms or even more. What I found to be the most exotic tasting vegetable in this market was the *hachiku* (bamboo shoots) from the bamboo variety *Phyllostachys nigra 'Henon'*. Simmered in *sa-shi-su-se-so*<sup>2</sup> tradition together with thinly sliced meat from the black pig of Kagoshima, *hachiku* dish is unforgettable. The abundance of a varied food supply in this part of the country is indicative of how the local people's mastery of the use of their fertile volcanic soil coupled with mild climate was put into use to come up with the produce we are enjoying now.

There are many more things to say about my experiences here in Kagoshima, but perhaps I shall reserve them in my final report and my paper for publication. Not many are given a second or even a third chance to experience the life of the local people here in Japan. I am very thankful for these opportunities which I think are providential for a career in a field where data gathering does not end with field work.



Professor Zayas

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<sup>2</sup>*Sa-shi-su-se-so* is the sequence of the Japanese syllabification for *s*. This is also used to remember the sequence of how a dish is to be seasoned: *sa* is for *saiō* (sugar), *shi* for *shio* (salt), *su* for *su* (vinegar), *se* for *shōyu* (soy sauce), and *so* is for *miso* (fermented soy beans).

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## Research Seminars

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No.86, 10 March

### "A Study of Amami Kyoyukai (Voluntary Associations) "

TAJIMA Yasuhiro (Faculty of Education, Kagoshima University)

[ABSTRACT] Kyoyukai is a voluntary association that is usually formed in urban areas by the people who have migrated from one rural area. It will not be established unless many people from one rural area migrate to the city.

From the social geographical point of view I have become to be interested in such phenomena as migration and urban segregation and its various problems since I started my work in Kagoshima and have continued to investigate these phenomena since then.

No.87, 21 April

### "A case of the succession of Amami shimauta and local dialects"

HONDA Hirotaka (Kagoshima University)

[ABSTRACT] My talk is on the succession of Amami shimauta (Amami traditional songs) and Amami local dialects and on its Tokunoshiman case. Recently I visited eighty-seven of both elementary and junior high schools in Amami, and collected information about the succession of them. Some results are as follows. 1) The succession of shimauta is conducted almost all schools, but the succession of Amami local dialects has been indirectly done through shimauta. 2) Shimauta is varied from island to island. There can be seen a difference between the group of Kikaijima, Amami Oshima (including Kakeromajima, Yorojima and Ukejima) and Tokunoshima and the group of Okierabujima and Yoronjima. In the former group, the old Amami shimauta songs such as "Ikyunnya kana bushi", "Yoisura bushi", "Inesuri bushi", "Hachigatsu odori" and so on have been chosen and succeeded. The later group has chosen and succeeded the songs close to Ryukyu folk songs such as "Erabu Yurinohana", "Yakko", "Ashimiji bush" and "Nachikasha no shima" and so on. 3) If Shin-minyo (new Amami folksongs) are included into shimauta, songs such as "Ohshima sodachi" are widely sung. Fourthly, Hachigatsu Odori is danced at a sports day in many schools. It would be desirable that children should sing the song of Hachigatsu odori. "Yakko" and "Saisai bushi" are sung at China-cho and Wadamari-cho of Okierabujima respectably. 4) As a case of the development of shimauta, "Rokucho Taisou" (Rokucho exercises) is created and five shimauta songs such as "Ten no shirakumo bushi", "Erabu no komoriuta" (lullaby of Erabu), "Inesuriuta", "Waido bushi", and "Rokucho" are learned. 5) People of the community play a great roll on the succession of Amami shimauta through an open lecture at community hall and so on.



No.88, 19 May

**"The Romans loved the tuna in antiquity "**

TAGUCHI Kazuo (Emeritus Professor Kagoshima University)

16:30-, The Interdivisional Education and Research Building , 5th Floor

[ABSTRACT] Every early summer bluefin tuna migrate for spawning from the Atlantic to the Mediterranean and continue to the Black Sea. Most of the inhabitants of these coastal areas ate tuna as early as Metholithic period, as confirmed by the finding of bone fish hooks in the Youra Island, Agean Sea. In the Roman era, tuna came to be the most favored fish, and it was cooked in the kitchen and salted in a big sized vat.

The author investigated that tuna fishing and tuna derived products over the Greek and Roman periods from the remaining records and the visiting the fishing ruins along the coast.

The archaeological evidence of Garum(fish sauce) that was fermented from salted fish were reviewed from the view of the fishing operatrion over the Italy and Baelo Claudia in southern Spain.

No.89, 3 July

**"An Evening with a great folk singer of Amami Islands and her young disciple"**

ISHIHARA Hisako Sings Amamian Folk Songs With MAEYAMA Shingo

We invite a great Amamian folk singer, Hisako Ishihara and the winner of the 2008 Amamien folk song competition, Singo Maeyama.

No.90, 14 July

**"A cross-cultural study of fishing communities - Relic fishing gears in the Visayas, with references to Jibei, and Kobama islands--"**

ZAYAS, Cynthia Neri (University of Philippines)

[ABSTRACT] In one study I did in Southern Philippines on the Bajaus, a Sama speaking people known as sea gypsies but are now settled in water villages, I found that the memory of their life ways have been inscribed in the idea of a kauman - a compound of houses on piles, linked by footways and thereby forming a cluster of extended family with matrilocl residence rule. These compounds to my mind are relics of maritime civilization as they reflected how mooring groups of extended family-boat houses would roam around and fish together and moor at a common mooring sites. The groups are not however isolated from each other but are linked by kinship ties to other mooring group of boat houses in the archipelago. These groups formed a "community" of mobile peoples of the past.

In another study I did in the Visayas, Jibei Island and Kohama Islands, I tried to retrieve memories of life ways of island communities in the ways they manage the ishihimi, stone tidal weir. Ishihimi are stone barricade traps built on gradually sloping reef tides. These are constructed in a

semi-circular manner in such a way that when the tide rises it will overflow through the barricades of stones thereby trapping the accompanying sea animals when the tide recedes. It is said to be a copy of a natural hollow in the sea where anyone can simply gather during low tides. The foremost researcher of ishihimi, Nishimura Asahitaro, considers the ishihimi the living fossils of fixed fishing gear with ancient origins.

This presentation will try to bring in three ideas deduced from the study of ishihimi as (1) a relic material culture linking Asia and the Pacific Islanders, (2) ishihimi as umi no hatake and the idea of the commons, and finally (3) how ishihimi came about and what they signify at the present time.

No. 91, 27 October

**“Present Relation over “Memory of the History” in Japan and Korea”**

HIRAI Kazuomi

[ABSTRACT] Since the 1990's, the relations between Japan and Korea have rapidly become intimated. It was used to say, "Japan and Korea are close, but distant." However, at present such situation has changed dramatically. Through the economical development and democratization in Korea, co-sponsoring of the Soccer World Cup, and "Korean boom" such as "Winter Sonata", two nations have come closer.

However, all the relations between both nations aren't satisfactory. Especially, the problem over "Memory of the History" such as the problem of Takeshima(Dokuto) and Japanese historical textbook often strengthens the tension.

I had stayed in Korea for a year in 2005 and this summer I had studied there again for a month. I would like to introduce the recent trend about the problem over “Memory of the History” in Korea and report the present situation over this problem in Japan and Korea.

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**Islands Forum · Symposium / Open Lecture**

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23 February 2008

**Symposium "Interaction between Nature and people in Fiji Islands "**

13 : 00 – 17:35 The Interdivisional Education and Research Building 2F

- 1) SATOUMI in Asia Pacific (AKIMICHI Tomoya, The Research Institute for Humanity and Nature)
- 2) Fijian state and traditional society (NISHIMURA Satoru, Kagoshima University)
- 3) Marine ecosystem and natural resources in Fijian coastal area (KOBARI Toru, Kagoshima University)
- 4) Interaction between nature and people (KAWAI Kei, Kagoshima University)

27 September 2008

**Symposium “Marine Organisms in the coasts of Kagoshima Prefecture: The world of Jellyfishes, Hydrozoans and Sea-anemones”**

Jellyfishes, which float in seawater like marine flowers, function to produce eggs or spermatozoa for sexual reproduction. Larvae produced by sexual reproduction usually settle under rocks and so on to metamorphose to polyps living in hiding. In some species, polyps settle on snail's shells or fish's body surfaces. In open coasts washed by clear seawater of the Kuroshio Current, many corals and sea-anemones live, forming “marine tropical forests”, with which various small benthos and algae are associated, yielding a great productivity by symbiotic relationships among them. People usually do not like such members of Cnidaria (Coelenterata), because of poisonous affects of their nematocysts at beaches. But, these organisms play very important roles in marine ecosystems. In this symposium, we show the world of cnidarians with high diversity representing richness of marine environments around Kagoshima Prefecture.

13 : 00— 17:35 The Interdivisional Education and Research Building 2F

- 1) A review of researches on cnidarians in Kagoshima University.  
SATO Masanori (Faculty of Science, Kagoshima University)
- 2) Beautiful marine organisms in coasts of Kagoshima.  
TABATA Michihiro (Aquarium of Kagoshima City)
- 3) Exhibition of a scientific movie entitled “Development of *Cytaeis uchidae*” (TokyoCinema Inc.)  
Scientific instruction by late Prof. KAKINUMA Yoshiko (Faculty of Science, Kagoshima University) in 1986.  
Additional photographing and completion in 2008.
- 4) Hydrozoans on which Showa-tenno studied.  
NAMIKAWA Hiroshi (National Science Museum, Tokyo)
- 5) Hydrozoans associated with other organisms.  
IWAO Kenji (Akajima Marine Laboratory)
- 6) Strategy of settlement and reproduction in hydrozoans.  
YAMASHITA Keiji (Sessil Research Inc.)
- 7) Ecology of *Aurelia aurita* in Kagoshima Bay.  
MIYAKE Yuji (Kitazato University)
- 8) The symbiotic world between sea-anemones and zooxanthellae.  
OZAKI Kazuhisa (Japan NUS Inc.)
- 9) Coral reefs in Nansei Islands: Major actors have symbiotic relationships with cnidarians.  
SHIMA Tatsuya (Blue Marine Inc.)

13 December 2008

**Open lecture “ Nature in Tokara Islands Kagoshima”**

1) The uniqueness of Toshima Village as the local municipality

FUKUMITSU Seiichiro (Vice Village Mayor)

Toshima Village (Tokara Archipelago) consists of several sparsely inhabited small islands. It is unique for having experienced to be under the control of American Occupying Forces after the end of the World War II. As it has also been distant from the supervision of the national government, compared to other places in Japan, these conditions have greatly affected the lives of the islanders.

At present, the village government is preparing contingency plans in connection with the influx of tourists who will be viewing the solar eclipse. The village government will safeguard the every day lives of the villagers and its natural environment; and look after the safety as well as apply the beneficiary payment principle to all its visitors.

2) Nature, folk custom and solar eclipse in 2009 in the Tokara Archipelago

FUKUZUMI Takahiro (Curator, Toshima Village Museum of History and Folklore)

The Tokara Archipelago is located on diverse geographic spaces. Its flora and fauna range from subtropical to temperate species. The called Watase Line clearly marked the presence of particular fauna in specific areas of the islands. Because of these unique features, climate change can best observe in this region. Likewise its folk culture is characterized by two cultural traditions – the Southern Culture and the Yamato Culture.

As the 2009 solar eclipse will be best viewed in Tokara Archipelago there is a need to introduce the mechanism of solar eclipse and how to view it properly.

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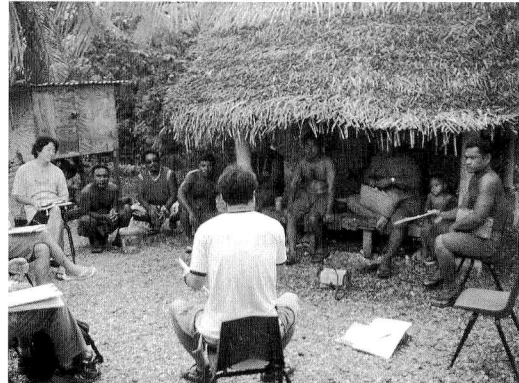
## Field Research

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Interdisciplinary research in Federated States of Micronesia, Yap state from November 4 to 28 November 2008.



Research member in Yap Island



Meeting in Fais Island

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## Recent Publications

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### South Pacific Studies Vol.29, No1, 2008

#### Research Papers

WAMBIJI N., OHTOMI J., FULANDA B., KIMANI E., KULUNDU N. and HOSSAIN Md. Y.:

Morphometric Relationship and Condition Factor of *Siganus stellatus*, *S. canaliculatus* and *S. sutor* (Pisces: Siganidae) from the Western Indian Ocean waters

SHIRAGI M. H. K., BAQUE M. A., and NASIRUDDIN K. M.: Eradication of Banana Bunchy Top Virus (BBTV) and Banana Mosaic Virus (BMV) from Infected Plant of Banana cv. Amritasager Through Meristem Culture

ASAFU-ADJAYE J.: Environmental Quality and Economic Growth: The Case of Pacific Island Countries

#### Notes

AHMED M.D.S. and AKTHER H.: Brush and Vegetation Park Fishery in the River Titas, Brahmanbaria, Bangladesh

**South Pacific Studies Vol.29, No2, 2009**

Research Papers

AHMED MD. S., ALAM MD. S. and AKTHER H.: Livelihood Assessment of a Jatka Fishing Community at North Srirumthi Village, Chandpure, Bangladesh

TAJIMA Y.: Emigration of Romanum Islanders, Chuuk State, FSM

Review

LAUFA T. M.: Sago Research in Pacific Island Countries and Southeast Asia

Notes

SUKARDJO S. and TORO A.V.: An Ecological Study of the Mantis Shrimp *Lysiosquilla macutala* Fabricius (Crustacea: Stomatopoda) in the Reef Flat, Pari Island, West Java, Indonesia: 1. The Relationship Between Environmental Factors and Mantis Shrimp Population



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