

人類、自然と歴史 MAN, NATURE AND HISTORY O HOMELA NATUREZA E A HISTORIA

PORTUGAL PAVILION EVENT PROGRAMME

PIANO RECITAL by YUKI RODRIGUES

Portugal ~ Japan , a musical encounter

The first encounter between Japanese and Europe took place when Portuguese sailors landed in Japan in 1542.

Also the first European musical instruments and musicians to arrive in Japan came from Portugal.

To celebrate that initial contact we are very happy to introduce Yuki Rodrigues who has a Portuguese father and a Japanese mother - interpreting on the piano works by Portuguese and Japanese composers since the 18th century through nowadays. We hope that Yuki Rodrigues will offer some of her own compositions inspired by Portuguese and Japanese folk melodies.

We hope that you will enjoy the music and share with us the pleasure of this encounter.



date » 24th of May time » 20.00~21.00 p.m. place » Seiun-no-ma room, Westin Nagoya Castle Hotel

Yuki Rodrigues PROFILE

Yuki Rodrigues graduated in piano performance from the the Escola Superior de Música de Lisboa and studied in Rome under Fausto Zadra, a favorite pupil of Carlo Zecchi. She was awarded a special prize in Portugal's Maria Campina piano competition, and placed third in a music competition for young performers. In 1999 she won the soloist award at a piano concerto competition in Brescia, Italy. She has given frequent solo and chamber concerts in Portugal, Italy, Japan, and Spain, as well as performed with orchestras in Portugal and Italy. In February 2004, at the invitation of the Embassy of Portugal in Tokyo and the Japan-Portugal Society of Osaka, she presented a highly successful concert commemorating the 150th anniversary of the birth of Wenceslau de Moraes. In October 2004 she recorded her first CD, a collection of Portuguese and Japanese piano works.

EXPO 2005 AICHI JAPAN

Portugal Pavilion Nagakute Área, Expo 2005, Aichi 480-0001, JAPAN P.O. BOX 49 Tel.: (0) 561-64 - 7208 Fax.: (0) 561-64-7209



PORTUGUESE FOOD FESTIVAL

Monday, 23th May

The celebrations begin on the **eve of the National Day**, with the inauguration of a **Portuguese Fair and Food Festival** at the **Westin Nagoya Castle Hotel**: artcrafts, new eco-products and food specialities from Portugal will be on sale, tourist information available, Portuguese wines and food served at two restaurants (coffee shop " Boulogne" and contemporary dinning "Crown" restaurant).

The Portuguese food specialities will be prepared by Fernando Heleno, Chef of the Bussaco Palace Hotel, which has been a charming and quiet resort chosen by Heads of State and Royal Families for a few days of rest in Portugal.Crown Prince Naruhito stayed there last year. The Portuguese Fair and Food Festival will last until May 30th.

"BUSSACO ... UNIQUE! IMPRESSIVE HUNTING PALACE OF THE LAST PORTUGUESE KINGS, NOW CONSIDERED ONE OF THE MOST BEAUTIFUL AND HISTORIC HOTELS IN THE WORLD! TRADITIONAL LANDMARK OF ELEGANCE AND COMFORT, THIS MANUELINE-GOTHIC PALACE IS SURROUNDED BY SPLENDID GARDENS AND THE MAGNIFICENT NATIONAL FOREST OF BUSSACO, PLANTED CENTURIES AGO BY THE CARMELITES."



date >> from the 23th ~ 30th of May

place **>** Westin Nagoya Castle Hotel restaurants:

- Coffee shop "boulogne"
- Contemporary dinning restaurante " Crown "

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sponsors » Finagra, Herdade do Esporão (www.esporao.com) Palace Hotel do Bussaco ***** (www.almeidahotels.com) Sogrape Vinhos de Portugal (www.sogrape.pt)

PORTUGUESE FADO PERFORMANCE

"We expect fado to depict the tragedy of human life: the suffering, the melancholy, the impotence we feel when faced with fate. The long tradition of fado has provided several "formulas" for voicing these emotions.

An accompaniment to the city's history, Fado grew ou of the old quarters of Lisbon Mouraria, Alfama, Bairro Alto and Madragoa. With themes of state and conflict, this traditional music was shared by noblemen, vagrants and seafarers alike, frequently being sung in a way that displayed intense suffering.

The music fame's was gradually built up in the Fado houses, where only those with a profissional licence could sing. Amália was the most charismatic of these early fado singers and the first to take the music overseas. Possessing a great stage presence and being a natural entertainer, Amália left us with the classical image of the traditional Fado singer in a black dress and shawl. Her former residence is now a museum that is well worth to visit."

A new generation of fado singers has brought up fresh voices, such as Mariza, who won the the BBC Radio Award for World Music in 2003. Other new names in Fado are Mísia, Camané, Mafalda Arnauth, Cátia Guerreiro and Carla Pires.

For this Portuguese Celebration, **Carla Pires** will not be alone: a male voice, that of **Manuel Cardoso de Menezes** will bring another face of fado closer to the old tradition of popular pubs and bohemian nights.

José Pracana is a master of the Portuguese guitar, and together with João Machado on the classic guitar will not only acompany the singers but also play some variations for guitars.



date » 22th of May time » 10.00 a,m. place » City Hall in OHARU CITY

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date » 24th of May time » 14.30, 15.00 and 16.00 p.m. place » Public Event Stage from Global Common 4 at Expo 2005 Aichi others performances » please check with Westin Nagoya Castle Hotel PORTUGUESE WINE TASTING

Portuguese wine tasting event by Sommelier Yasunori Mori, winner of the Best Sommelier Contest for Portuguese Wines organized by ICEP - Portugal Trade Promotion Board.



One of the very greatest wines in the world is Porto. In English: Port or Portwine.Grown in the Douro valleys under a burning sunshine in summertime it has a rather high alcohool content as it benifits from a short addition of wine brandy to stop the fermentation of the grapes sugar thus keeping the natural aroma and sweeteness of the fruits.

Some excelent ports from the housesof Ferreira and Sandeman - owned by Sogrape - are featured in this event.

But Portugal has many other excellent wines to offer, from Minho's Vinho Verde or full bodied wines of the Douro, in Northern Portugal, to those grown in Alentejo, in the south. In

between, other regions, like the Dão, produce high quality wines with protected designations.

In this festival, Sogrape presents some reserves from the Douro and the Dão areas, Finagra introduces Esporão, one of the best nectares of alentejo.



In the heart of Alentejo region, 180 Km south of Lisbon, in Reguengos de Monsaraz, the Herdade do Esporão was aquired by Finagra with the main purpose of producing wines of great quality. Esporao Estate is offering now a top wine touristic project integrated in the World Wine Tour. These installattions, built on the top hill of the property, close to the winery, face a large dam and are surrounded by 400 ha. of vineyards. It has been designed architecturally to integrate with the environment, and contains a wine bar, a wine

tasting room, a restaurant specializing in local and regional food.

To know more about fine wines of Portugal please attend one of the wine seminars and tastings oriented by Yasunori Mori - a Japanese Sommelier - at the Portuguese Pavilion in Expo Aichi 2005.

date » 23th, 24^t of May time » 11, 12 a.m. ,1, 2, 3 p.m. (both days)

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place » Event Room at **PORTUGAL PAVILION at EXPO 2005 AICHI** sponsor » ICEP PORTUGAL , FINAGRA (www.esporao.com), SOGRAPE (www.sogrape.pt)

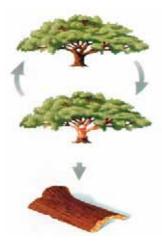
This event will take place according to the schedule above, 5 times a day, limited to 20 participants each. Please make reservations in advance at the Portugal Pavilion reception desk.

CORK MATERIAL AND PRODUCTS

Seminar presentation by Amorim Cork Company

"Cork comes from the bark of the cork oak tree. It is made of millions of cork cell, each functioning as a miniature sound and thermal insulator, and as pressure and shock absorber. Cork only exists in Portugal and six countries of the Western Mediterranean Basin: Spain, France, Italy, Morocco, Algeria and Tunisia.

Portugal has 30 % of total cork forest tree in the world; produces more than 51 % of the cork and transforms around 75 % of the total cork production. A completely natural product, cork is harvested without damaging or chopping down a single tree. Cork is the ultimate environment friendly product."



This is the 1st of 3 seminars presentations about Cork material and products by Amorim Cork Company commerce, for professionals from industrv and construction areas, at the Event Room of the Portugal Pavilion at Expo 2005 Aichi. Amorim is one of the most importante group of companies that extract and produce cork objects. During the seminar they will present Portugal's cork tree forest, explain about cork material process and features and finaly about the diferent type of aplications for cork use, and their respective companys. This session will focus on cork wall and flor coverings (AMORIM) and houseware and office products (Cork Nature).

TO KNOWN MORE : www.cai.amorim.com / www.corknature.com



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REZAEAH

O HOMEN, A MATU

date » 25 th of May time » 11.30 a,m. ~ 13.30 p.m. place » event room at the **PAVILION of PORTUGAL** company » **Amorim Cork Company** info » Mr. Katsuhiro Maeda da AJC: 03-5216-735. e-mail: maeda@amorim.co.jp

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