













FRANKLY SPEAKING—By Correll Hasegawa

## Value of Speaking Japanese

Washington

One fact that I realize more and more every day is that good speaking and understanding knowledge of the Japanese language is of inestimable value.

There are a number of reasons for this feeling:

First of all, putting it rather naively, there is benefit knowing who you are. Not only that, there is an American but an American of Japanese descent, of a mother culture that is proud, historical, industrious and rather unique. Without knowledge of the Japanese language, you tend to be all consciousness of being Japanese and things Japanese. Talking with Issei, or Japanese nationals, or knowing few words makes you party to an intimacy which few Americans share. Knowing the Japanese language makes you conversant with another culture besides the one you are living in.

Perhaps being in Washington brings us more into contact with Japan-born persons and Japanese culture than other areas of the country. For this reason, you are periodically exposed to representatives and representations of the other culture. Since you have an Oriental face and a Japanese name, your Caucasian colleagues assume you are an expert on all things Japanese. When an interpreter is needed you are called until it's apparent that you're not. It has gotten to the point where there is so much contact with Japanese visitors and so much interest in Japanese customs, that to know the language is to your benefit, job-wise and in being able to broaden your interests and friendships. You really can't get away from the fact that you have an Oriental face and body, so why not make the most of it.

After a while it becomes a matter of survival to know some Japanese. It's embarrassing when you repeatedly state that your Japanese is poor or nil, and more especially when Caucasians often know the language better than you do. Since many of us had the opportunity to learn Japanese at home in classes, it really seems foolish now not to have taken full advantage of that chance.

A good proficiency in Japanese can be the basis for a career, such as in export-importing, interpreting and translating, teaching, or as a side line. Or it can be the skill that gets you that particular job if your other qualifications are acceptable, such as the foreign service. There are so few Americans who speak good enough Japanese for interpreting that the bilingual professionals in this country have been recruited from Japan. The State Department and Voice of America have an extremely difficult time securing good interpreters and resorts to this means.

From the point of self-satisfaction, there's an enormous feeling of accomplishment in being able to carry on a fairly good conversation in Japanese, particularly since English is our predominant tongue and since Japanese is such a difficult-to-master language. Many persons proficient in Japanese, who have at one time or another made their living by this language skill, have a pride in their skill almost as a status symbol. While I certainly don't advocate this feeling, there is nevertheless quite a sense of accomplishment in being conversant in Japanese.

Japanese Americans equipped with this language skill can uniquely contribute toward creating greater cultural sympathy between the U.S. and Japan. Granted that language is only a medium, and that knowledge of both cultures is essential, but at least the means is there to start the ball rolling. Interpreting cultures is a delicate and highly skillful business, but if carried out well, can be rewarding to both nations.

What all this boils down to is a deep regret that I didn't have the foresight to learn Japanese better. I hope that our young people don't have to share this feeling in the next few years. The need to learn Japanese for survival or communication purposes in this country is almost nil, but the benefits which accrue because of our heritage and the strong U.S.-Japanese ties make a working knowledge of Japanese of incalculable value.

## Teen-age pickpockets in Japan make elders blink in astonishment; delinquency rises

TOKYO—Japanese teen-agers today are tall and behave so revolutionary that their elders blink their eyes in astonishment, says UPI reporter T. J. Schmitt.

Today's young people look healthy, are generally happy-go-lucky and are quick to grasp the mode of living of the teen-agers of the United States.

Since 1945 and having no experience with the plight of World War II Japan's more than nine million youth (those from 15 to 19 years old) think and act differently from their elder brothers and sisters.

The teen-agers' average height is 5 ft. 5 in. or about 4 inches taller than teen-agers 20 years ago. Health experts predict that with rapid changes in Japanese daily habits, the people of this kind of the nation will no longer be short in stature and may very well be able to reach the height of westerners.

While fast talking up with the west in height, Japanese youngsters today also are quick to learn bad things as well, largely from movies, television and books.

**Big Headache**

Juvenile delinquency is a big headache to government officials. Crimes committed by young people tend to increase year after year.

Crimes such as theft, robbery, assault, blackmail, murder and rape have been committed more by young people in postwar years compared with years before the war.

The latest official statistics on teen-age crimes showed that in 1964, a total of 228,939 teen-age crimes were committed, an increase of 10 percent over 1963.

Crimes committed by young people in 1964 included 191,386 and 3,411.

In addition, officials say tens of thousands of youngsters were

smoking by young people, law enforcement authorities. Many have been caught for smoking but there apparently has been no success in curbing the youngsters' habit of smoking.

Official say some youngsters, after leading an honest life, associating with hoodlums in amusement centers and become "gangster" (gangsters) young people.

**First Signs of Spring—the Snap and Roar of Bugles**

Chicago

To most people the first signs of spring is generally associated with the musical notes of the first trumpet band to sound the bugles.

But the government changed on the all-night late hours just before the Tokyo Olympic Games last October. So far, these establishments remain closed after 11 p.m.

Teen-age girls are prone to staying out late at night, and many of them are now wearing the latest fashion, the "Glamorous" Fifth Avenue—wearing long, flowing, and carrying big rice sacks.

Their last wanderings in streets, they operators complained of their presence and police dispersed them.

And more teen-age girls of day wear make up in short, tight, and to the days before the war.

**'Moonlighting by GIs in Hawaii ire Islanders**

WASHINGTON—Rep. Spark Matsunaga (D-Hawaii) served notice last week he was drafting legislation to halt "moonlighting" by military personnel in Hawaii.

Islanders reported servicemen were engaged in the maintenance and improvement of military bases, jobs which the civilians have performed for many years, Matsunaga pointed out.

**Guiberson Japanese garden acquired for UCLA**

LOS ANGELES—The Guiberson Japanese Garden at 19419 Belridge Rd., completed in 1961 as one of the foremost examples of Japanese landscaping, has been acquired for UCLA by the Regents. It was announced this week by President Clark Kerr and Chancellor Franklin D. Murphy.

The one-acre garden, which includes a teahouse, shrine and stone water basin, will be used as a center for instruction by the horticultural, architecture and theater arts department, Dr. Murphy said.

**Roeding Park Playland directors add Nisei**

FRESNO—Robert Sakai, of 1720 W. Corliss Ave., was elected as director of the Roeding Park Playland, which is being sponsored by the Fresno Rotary Club.

The corporation recently renewed its contract with the city for 10 years and estimated that \$200,000 will be paid in the coming decade should allow for purchase of additional park property and equipment.

**Church board executive**

CHICAGO—Former Chicago JACL secretary Dorothy Wada will take up her new position, Mar. 1, as secretary of the American Presbyterian Church board of Christian education, the JACL Newsletter reported.

We Keep Our Campaigns Brief



—Public Opin. Poll, Feb. 23, 1964

CARTOONIST PETER HIRAKAWA of Dayton JACL was his second George Washington Honor Medal Award this week with this drawing which appeared during the last presidential elections. The award is presented by the Freedoms Foundation at Valley Forge, Pa.

## Men in Japan Going for Cosmetics

BY RICHARD GIMA

No detailed explanation was needed, of course.

Use of cosmetics—in both men and women—helps to "bring out the best" in their physical appearance, Miss Tosa said.

And she added: "We all like to look at pretty girls or a handsome man. That's only natural. And cosmetics help man or woman look his or her best."

Married women, according to Miss Tosa, use more cosmetics than single women in Japan.

"Why?" a reporter wanted to know. But she declined to elaborate.

"Maybe," Larry volunteered, "it's to hold the man that she has."

But Miss Tosa said: "When a woman hits age 30, she starts to worry about the wrinkles on her face."

But she doesn't have to worry. The problem can be linked. Use night cream—(Shiseido) night cream.

**New Osano hotel in Waikiki to be 21 stories**

HONOLULU—The new 21-story Waikiki beachfront hotel, to be built by Japanese businessman Kenji Osano will be 21 stories containing 482 rooms, it was disclosed last week.

The Sheraton Hawaii Corp. will manage the new hotel to be built next to the Moana-Surferlord, which was purchased by Osano along with the Kilauea Hotel from Sheraton, Alingher, Oahu.

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"Oh, no," Miss Tosa said. "The only kind of men who use powder, eye shadow and lipstick are sailors."

And what are "litter-box" men? "They're men who use powder, eye shadow and lipstick are sailors," she said.

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JAPANESE RECIPES

## Chawanmushi

By TOYO HENMI

One of the favorite dishes of the Japanese, steamed egg custard, is Chawanmushi. It is a simple dish, much like custard. It differs in that it is not a dessert but is served as the main course of the Japanese dinner. Steamed and served in a covered bowl, it is made for three persons. Steamed cups or large tea cups can be used with squares of aluminum foil shaped to serve as a lid. (Ask-san (Mrs. Sugiyama), our cooking instructor, points out that the most important factor to keep in mind in making chawanmushi is that it should be steamed gently (medium heat) and overcooking be avoided. If steamed at high heat, large holes appear on the surface, and it steamed too long, chawanmushi separates from the bowl.)

Dashi (stock) is used in chawanmushi, and it is worthy of note that it will appear in many recipes to follow. Dashi is regarded as a "staple" in Japanese cooking, the principal flavor in soups and it is used in liquid in cooking other dishes.

The dashi is made of kombu (dried kelp), bonito (dried fish) and water—they should never be added separately.

Remove bonito. Add kombu. Place in pan with water and bring to a boil.

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