Eastside Kings pg 03

Top Chef's Paul Qui talks passion and food

pg 04 Bao down to the Huang brothers

pg 05 Treats Truck creator Kim Ima has a serious sweet tooth
THANK YOU PACIFIC CITIZEN!

Dear Pacific Citizen readers,

After much thought and consideration, I have made the difficult decision to resign from the position of Pacific Citizen executive editor. I will be moving on to a new career opportunity and look forward to new possibilities. My last day at the Pacific Citizen will be June 22.

For the past 15 years the Pacific Citizen staff and I have strived to produce an enterprising and innovative Asian American newspaper and website. I am proud of all that we have accomplished and look forward to seeing what new changes lie ahead for this 83-year-old newspaper.

I have known so much about this community the past several years and will cherish all the friendships I have made here. I would like to thank all of our supporters and hope that you will continue to support this important publication.

Thank you to all of our past and current Pacific Citizen editorial board members for your wisdom and guidance, often during some difficult moments. And most importantly, I would like to thank all of the Pacific Citizen staff members that I have had the privilege to work with over the years. Your talent and creativity are phenomenal and I will miss you most.

Again, thank you.

Caroline Aoyagi-Stom
Pacific Citizen Executive Editor (1999-2012)

SPRING CAMPAIGN
SETTING PRIORITIES

By Cindi Kishiyama-Harbottle

The year 2102 started out quiet and then as the Year of the Dragon will do, it started to ROAR!

February’s end brought a very tragic death to a man that I had called my second dad and then it subsequently caused an almost fatal illness to my best friend that I have known since childhood. Her prognosis is good, but her recuperation will be ongoing. My world started tumbling down.

These events had me taking stock of my life and looking inside with a very strong magnifying glass. I started taking a personal inventory. Until these recent events I thought I had plenty of time to visit with those friends or relatives I will miss you most. In the difficult moments. And most importantly, I would like to thank all of our supporters and hope that you will continue to support this important publication.

As the Eastern District Council representative on the National JACL Nomination and Elections Committee (NN&EC) I have come across some interesting statistical data which I would like to share with you. Let’s begin with the figure 12,695 which is the total membership of the JACL. This figure comes from Phil Ozaki, our membership coordinator, in his report ending in December 2011.

First let me look at which there has been a type of application forms to run for national office. According to the latest official report from our NN&EC Chair Kent Kawai, those who are running are as follows: National President - David Lin, New York Chapter, EDC and Jeff Yoshioka, Silicon Valley, NCWNPDC; E.D. for Planning and Development - Jason Chang, Fresno; CCDC; V.P. of Public Affairs - Craig Tomiyoshi, Selanuco; PSWDC; V.P. of Membership - John Moy, D.C. Chapter, EDC; Secretary/Treasurer - Matthew Tarelli, Twin Cities Chapter, MDC; and National Youth/Student Council - Jeff Moy, D.C. Chapter, EDC. As of this time there are no members running for any of the general operations and National Youth/Student Council representative.

So what does this data tell us? Out of eight offices only six have candidates, with two national offices with no candidates. There is only one office, national president, that has opposing candidates. All the rest are unopposed and for two of the offices, no one has any interest in running for.

EDC, the smallest district council, has three candidates. What is also unique is that a father and son, John and Jeff Moy, are running for offices from EDC. CCDC, the next smallest district council, has an candidate. NCWNPDC, PSWDC and MDC also have one candidate each. There are no candidates from PNWDC and IDC.

So what else does it say in terms of numbers? It breaks down to this: out of the total membership of 12,695 only seven candidates are running or one out of 1,813.57, 0.06 percent of the total membership. So what happened to the rest of you 12,688 JACL members? Surely there are many of them in this number who are more capable and run for national office. GO FOR IT. DO IT NOW.

Another interesting aspect. At the last EDC meeting Lillian C. Kimmua, the first national JACL woman president, who was eventually followed by Helen Kawagoe, brought up the point that there are no women running for any of the offices. These two JACL pioneer women are both Nisei. So where are the Sansei and the Yonsei women? There is a legacy for you all to follow.

But now the good news for you 12,688 JACL members. You still have until July 5 to file the candidate application form and run for national office. Contact your National JACL Nomination and Election Committee representative for assistance. It will indeed be an interesting and exciting convention to see many members running for the national offices.

Finally the question then arises. Is the JACL a national organization composed of sheep? There are only seven candidates who can be considered the shepherds. We need more shepherds(s), especially the young members, for the national offices. Seize the time. The convention will soon arrive.

Stanley N. Kanzaki is a member of the New York JACL Chapter and is the Eastern District Council representative on the National JACL Nomination and Elections Committee.

COMMENTARY
WE NEED MORE CANDIDATES

By Stanley N. Kanzaki

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ROAR!

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The Humble Top Chef

Paul Qui, the first Filipino American to win top honors on the TV cooking competition, credits his grandmothers for inspiring dishes like “poor Qui’s buns.”

By Christine McFadden, Correspondent

Judges in the final round of “Top Chef: Texas” described one of Paul Qui’s final plates as “the humble dish that excelled from the humble chef who excelled.”

Another judge described Qui’s dessert, which “took a lot of risks,” as “a thrill to eat with every bite.” His risky dessert, which consisted of kumquats, mangoes, coconut ice cream, puffed rice, spicy Thai foam, and jasmine gelée — ultimately paid off.

Qui won over the hearts and taste buds of judges and beat his fellow finale contestant, Sarah Grueneberg of Chicago, to become the first Filipino American to win the title in nine seasons of the Bravo cooking competition. He out-cooked a record 28 other chefs including Grueneberg; nearly double the amount of competing chefs in prior seasons according to Bravo.

“It felt amazing,” Qui said in an interview with the Pacific Citizen. True to the judge’s assessment, he has maintained his humble attitude even post-victory. “The whole time on the show my goal was to make it to the next challenge.” Qui won six of 12 “Elimination Challenges” and additionally claimed wins in the “Quickfire Challenges.”

Currently working as executive chef at Uchi restaurant in Texas, Qui stays busy while balancing his own side eatery and creative outlet, East Side King, a food truck business. Born in Manila, Philippines, Qui has traveled far (both figuratively and physically) to his current Austin headquarters.

From Waiting Tables to Winning Over Judges

Qui “started cooking late in the game,” moving to Springfield, Va. when he was 10 years old from the Philippines and eventually making his way to Texas for college. It was there that he caught the cooking bug.

“While in college in Houston, I waited tables to get by and was always intrigued by what the back of the house did on a daily basis,” he said. “I grew to love the dynamic of a restaurant and decided to change my career and enroll in culinary school.”

Qui enrolled in Texas Culinary Academy in 2003 — a private culinary school in Austin affiliated with Le Cordon Bleu Schools. He was 22.

At Uchi, he began working for free, climbing his way up through the stations. He eventually landed the position of chef de cuisine and ultimately opened Uchi as executive chef. He has been at Uchi for eight years.

Before Uchi, Qui received inspiration from his grandmothers.

“A lot of the ladies in the family are great cooks,” said Qui. “While Qui does not believe he has a particular cooking style, he says that his Filipino heritage “definitely influences how I cook.”

From his chef de cuisine position at Uchi to his East Side King food truck, Qui dabbles in a variety of cuisines, from sushi plates to deep fried chicken karaage.

Inside Qui’s Kitchen

“As the kitchen it’s nonstop adrenaline once I enter my zone,” Qui said. “It’s a push to get prepped up and ready for service and another push to follow through and perform during service.”

“Many things always happen in the kitchen,” said Qui, but he refrained from sharing any savory stories so as to not “embarrass any of my guys.” Those stories, he said, are “best told over beers after service.”

Qui divides his time between Uchi and a side project, East Side King, a development also spawned over shared drinks.

“East Side King started as a fun side project between me and a few of my sushi chefs over beers,” he said. “It was like a kid’s lemonade stand. We had no set hours, no set menu, [we] opened and closed when we felt like it until it blow up and became a fulltime business.”

East Side King has three operating trucks located at three East Side bars in Austin: The Grackle, The Liberty, and Shangri-La. He and co-owner, Motoyama “Moto” Ushio, also have plans for expansion.

Qui enjoys creating new recipes, but his current bestsellers at East Side King are chicken karaage, pork buns — cleverly called “Poor Qui’s Buns,” — fried beets, and fried brussel sprouts.

“I love to explore new ideas and develop new dishes,” he said.

His restaurant Uchi sports a different style of food. Uchi is a Japanese restaurant with a “Japanese farmhouse aesthetic,” according to its website. The composition of dishes are “taken from ideas and dishes originally created at Uchi, the parent restaurant also in Austin. “Uchi” literally means “child of Uchi” in Japanese. Seafood from Tsukiji market in Tokyo is flown into parent restaurant Uchi every day, and the restaurant boasts close relationships with local farmers as well.

Uchi also specializes in sushi. A must order at Uchi is the sweet corn sorbet with polesta cendari, according to Bon Appetit magazine.

Qui whipped up similar appetizing dishes for judges in order to clinch his “Top Chef” title.

Taking Top Chef: Texas

Qui auditioned for “Top Chef: Texas” after a chef friend shared his resume with one of the show’s producers.

Staying strong throughout the competition by winning half of the elimination challenges, Qui made it to the final round, which took place at the Black & Blue Restaurant in Vancouver, Canada.

He wowed judges by whipping up a variety of dishes in addition to his unique dessert. His “Top Chef” victory joined his recent James Beard Rising Star Award for the category of Best Chef Southeast 2012.

Qui’s mentor and Executive Chef at Uchi, Chef Tyson Cole, won the same award in 2011.

Winning “Top Chef” hasn’t changed his future plans that much, he said, but his victory “definitely has accelerated it.”

“My goal of course was to win, but I wasn’t expecting it.”

Qui’s Favorite Chicken

The “Top Chef” winner has a soft spot for fried chicken and ice cream. When in a pinch for dinner, however, Qui’s favorite chicken recipe could save the day.

Brine chicken in a fish sauce mixture overnight.
Dust in marinade spiced flour.
Fry low until golden brown and crispy.
**Bao Down to the Huang Brothers, Co-Owners of New York’s Baohaus**

The Baohaus restaurant was envisioned by Eddie Huang to be like a “futurist YMCA,” a gathering place for those in the neighborhood to enjoy good food, music and company.

By Nalea J. Ko, Reporter

It was Christmas time of 2009 when Eddie Huang, 30, visited his family in Florida for the holidays and told his youngest brother Evan, 24, about his plans to open a restaurant.

Evan, like the rest of the Huang family, was negative about Eddie’s pursuit to open his own restaurant.

Opening the first Baohaus in New York’s Lower East Side meant Eddie would leave his career as a lawyer and follow in his father’s footsteps as a restaurateur. Evan was studying marketing and sociology at the University of Central Florida when he relocated to New York, transferred to Parsons, and went to work with his eldest brother.

The Taiwanese American brothers — who also had help from their middle brother, Emery J. — grew up helping with their father’s restaurant businesses. All three brothers have worked in every position in the restaurant.

Evan said. Their father, Louis, still owns and operates the Cattleman’s Steakhouse in Orlando.

The original Baohaus location on the Lower East Side closed down, but the Huang brothers still own and operate their other restaurant in New York’s East Village.

Creating a Taiwanese-Chinese food restaurant with Baohaus staples like their Chairman Bao, Uncle Jesse, Bao Fries and Haus Bao also gave the Huang brothers a platform to voice their opinions. Eddie, often referred to in headlines as the outspoken chef, unleashes his opinions on his blog “Fresh Off the Boat.” The Baohaus owner doesn’t mince words on issues like Washington, D.C. Councilman Marion Barry’s controversial comments or the death of Pvt. Danny Chen, among other issues.

What are the Huang brothers like after closing time at the Baohaus?”

Eddie: Every day is different depending on what I have. I could be pulling an all nighter to cook for an event. I could be up till 5 a.m. after our Combo No. 5 party at Westway. Some times I won’t leave the apartment for three days writing, you never know.

Evan: Eddie and me kind of split up the duties of everything. I do all the operations at the shop. So I deal with the guys. Eddie does all the food. He works with the chef closely and then he does his writing.

What was the family’s reaction when Eddie said he wanted to leave behind his career as a lawyer to open Baohaus?

Evan: I told him he was a f---ing idiot. I came up anyway because I wanted to help him. If he wasn’t going to do it, I figured I’d go ahead and help him however I could. And then I understood it as soon as I saw the space on Rivington. I saw the vibe and I saw what he was going to do. Immediately after I was like, ‘This is dope.’ But my parents were very disappointed. When they heard even I was staying too they were like, ‘Oh, my God you just ruined not just your future, but Evan’s also.’

Looking back, do you have any regrets?

Eddie: Hell no. I spent most of my time hanging at Sirius Satellite Radio with Who0 Kid at Shade 45 when I was at the law firm. He was right across the street.

Where’d you get the money to open the restaurant?

Evan: We actually got loans from our aunts and cousins and staff like that because my parents didn’t contribute. They didn’t want to support it at all.

There are many articles online that refer to Eddie’s outspoken personality. Eddie, what are you like in your private life?

Eddie: I’m pretty much the same exact dude, which catches people off guard. I’m loud, goofy, opinionated, but randomly attentive to how everyone feels. When I have meetings, I could be in the middle of something important and stop to ask if someone needs to go potty if they start squirming. It’s weird.

What was it like growing up as a Taiwanese American in Florida?

Eddie: Yeah, I was literally the only Asian person in my class besides my brothers or cousins until I was 13.

Evan: I think the three brothers we experienced it differently. We also went to private schools for a good bit of our time in Florida. So those kids were pretty nasty. But Eddie and my middle brother seemed to always kind of get into fights a lot. But I guess I had a little bit easier [laughs].

Eddie, you seem to be very public. Is there anything people don’t know about you?

Eddie: That I like to eat at sh--ty restaurants with my smelly old friends. Ain’t sh-- changed. I go to events, but I really don’t like trendy restaurants, big openings or scenes. I do my weekly party and sit around smoking weed watching the NBA the rest of the time. I’m not watching or playing basketball, I’m getting my hair cut. I love getting my hair cut. It’s mad therapeutic. I don’t have a therapist, I just get a barber.

Your parents must be so happy to have three boys.

Evan: No, I was supposed to be the daughter in the family. My mom took me shopping all the time and sh-- [laughs].

Can you tell me about your charity work in Florida with homeless families?

Evan: Last Christmas we went home and I had saw this thing on “60 Minutes” about homeless families in Central Florida. You always hear stuff about homeless people, but very rarely do you hear about homeless kids. Let alone homeless kids in our own city.

Evan: I decided to put on a dinner for [Orange County] homeless families. We put on a big dinner for about 200 people. Hopefully this year we can make it even bigger than it was last night.

Are your parents supportive of Baohaus now?

Evan: They are. Now that they understand what we’re doing, they understand the importance of why we’re going through what we’re going through. They see the vision.

Do you have any advice for young Asian Americans who aren’t interested in becoming lawyers or doctors and instead want to pursue creative careers?

Eddie: DO IT. Your parents are the most racist people out there. Believe in yourself, listen to yourself, and don’t look to anyone for answers but yourself. Talk to lots of people for advice to gather information, but I always make my own decision. Life is ill, but it won’t happen if you look at everyone else.

For more information about Baohaus, visit www.baohausnyc.com.
Kim Ima’s Treats Truck Delivers Not So Fancy, But Always Delicious Baked Goods

The Hapa chef has also added a storefront bakery and a book to her impressive culinary resume.

By Nalea J. Ko, Reporter

Packt in Brooklyn or Manhattan neighborhoods in New York is a food truck with a hint so sweet that its been named Sagar. The Treats Truck, owned by Kim Ima, 44, is hailing mens items like peanut butter sandwich cookies, cama almond crispy squares, and raspberry brownies.

New Yorkers began ordering up treats from Ima five years ago when her dream of operating the Treats Truck came to fruition. The truck, named Sagar, was perhaps first associated with Ima’s cama mel creme sandwich cookies. How’s Ima’s baking? For those that still haven’t tasted Ima’s desserts, they can call the number on the back of the truck.

“Instead of how’s my driving, it says: how’s my baking? And it has my phone number,” Ima said from her shop in New York.

The creation of the Treats Truck happened when Ima, who is Japanese and Jewish, created a five-year plan with three goals in mind: start the Treats Truck, open a bakery storefront, and write a cookbook.

June 9 marked five years since the Treats Truck first hit the streets of New York. Last year Ima’s book “The Treats Truck Baking Book: Cookies, Brownies & Goodies Galore!” was published. And her bakery, the Treats Truck Stop, opened its doors in Brooklyn on May 12. Her five-year mission was accomplished, with more than a few days to spare.

“I didn’t do it in the right order, but I started the truck, and then I wrote a cookbook and then I opened the shop,” Ima said before the five-year anniversary of the Treats Truck opening. “I love the whole idea of the business as something that brings people pleasure. So I want to make the business healthy and full and give it a good life.”

Before Ima was baking up desserts for New Yorkers in the Treats Truck, she was a performer and director for about 10 years in the theater group, La MaMa. She also served as producer in the 2003 film "Robot Stories," which starred Japanese American actress Tamlyn Tomita.

It was 1991 when Ima moved to New York. She was born in Chicago but raised in San Diego, Calif., where her father Kenji, who is Japanese American, worked as a sociology professor.

Growing up with a Japanese American father and Jewish American mother, Ima says her family found ways to celebrate both sides of her heritage. Honoring her mother’s side, Ima

would celebrate the Jewish high holy days like Yom Kippur, Passover and Rosh Hashanah. But Ima was not bar mitzvahed. Well, not in the traditional manner.

“And I decided that writing your junior high school book report, as a Japanese American, is like the Japanese American bar mitzvahed,” she said of the Jewish coming of age ceremony.

"It’s like around the same age and I felt like that was my thing.”

Embracing her mixed heritage also meant Ima was educated about the injustices committed against her ancestors. When World War II broke out, Ima’s father’s side of the family, which was from Seattle, Wash., was unjustly incarcerated in Minidoka. Ima wrote and delved into her Japanese American family’s experience in junior high for a school project. In the Idaho incarceration camp Ima’s grandfather Morinosuke worked as a chef in the mess hall. After attending the University of California, Los Angeles Ima relocated to New York to work as an actress and dancer. Living in the city she landed a role in a play that seemed to be written just for her.

“They wanted a New York-based actress to do a one-woman show about the camps,” Ima said. “It was called ‘Living Voices.’ And so I got the job and then after I got the job they said, ‘Well, let me tell you more about the story. It takes place in Minidoka.’ I said, ‘You’re kidding! That’s where my father was.’”

When the performance wrapped, Ima would bring out an antique Minidoka yearbook (a family heirloom) and explain the black and white photos in discussion groups.

On the Jewish side of Ima’s family her great grandfather, Rubin Miller, operated a pushcart, which sold pots and pans. In a way, Ima says, she now embodies that same entrepreneurial spirit that once inspired her grandparents.

“My generation benefited from both the two previous generations and yet when I made my choice to start a business my parents were a little nervous,” Ima explained. “To me I was like, ‘But it seems like going back in a way. To me it was about what grandma and grandpa did,’” Ima’s family can now benefit from her sweet success too. At family gatherings Ima has been known to pack treats in her suitcase for relatives.

“People love it when I bring treats,” she said. “I’m always like, ‘You guys don’t have to make such a fuss. They’ll be like, ‘These cookies are so good.’”

Having accomplished the final step of her five-year plan — opening a bakery café — Ima is now looking toward another goal: getting a day off from her hectic work schedule.

“A 12-hour day is pretty common,” Ima said. “It’s funny. Once a relative said to me, ‘I was talking to your mom and she said you’re working a lot. Are you working like 10 hours a day?’” My internal reaction was like, ‘Ten hours! I wish. I wish it were just 10 hours. That would be a vacation.’”
Marian the Foodie and Her Intrepid Palate

Filipino American Marian Bacol-Uba has traveled the world tasting different cuisines and blogging about her experiences.

By Nalena J. Ko, Reporter

California food blogger Marian Bacol-Uba, 27, is endared by unconventional grub. You name it and she’s likely tried it. There was the time she had silkworms in Singapore and a shot of snake alcohol in China.

Bacol-Uba has majored in international studies and sociology. While in college she also worked in marketing, event planning and public relations. That work experience coupled with her love of food led to the creation of her popular blog: www.marianthefoodie.com. Now she is the director of Marketing at Six Taste, a food entertainment and tour company. The popularity of the blog — which gets about 10,000 clicks per month according to Bacol-Uba — has led to TV gigs such as appearing on L.A. Channel 18, an Asian-language channel in Los Angeles. Her freelance writing about food has also been featured on CBS Los Angeles.

Bacol-Uba’s mother says her daughter was always fond of cooking. But more than cooking Bacol-Uba loved to bake cupcakes and cakes when she was younger.

How did you get started with your blog?

It’s been like three years. I’ve always loved food. I grew up cooking. I lived and studied in Singapore and Shanghai, so I would just basically eat and travel.

I started Yelping like four and a half years ago, started discovering new restaurants and then I started my blog three years ago. I’m just lucky to be doing something that I love which is eating, cooking, being in the restaurant industry.

How did you build your blog readership?

I had a lot of followers through Yelp and then with social media really, with Facebook, with Twitter especially, and my YouTube channel. I just started getting people who I didn’t know, like strangers following me. It was pretty awesome.

How do you stay so slim when you’re always sampling food?

I actually don’t eat every single thing. I taste a little bit of a wide variety of stuff. I don’t eat fast food, and I basically work out so I can eat the way I do.

What do you cook at home?

I cook a lot of Asian fusion and Filipino food because to me that’s what I grew up with, but I try to make it a healthier version.

What’s your earliest food memory?

I learned how to cook when I was 8. My earliest memory was just being so amazed at how my mom would chop these things up. I used to think she was a ninja with a knife [laughs]. I was like, ‘How do you do that?’ She’d put all these things together and make this amazing meal.

Where are your favorite spots in L.A. to grab food?

My favorites are Koreatown, downtown and Little Tokyo.

Do you have a list of restaurants you want to check out?

It’s a very, very long list. For every new restaurant that I try I think I add like five more to the list. It’s never ending [laughs].

Did you travel to Singapore and Shanghai before creating your blog?

Yes. So it’s really one of the things that … made me really just fall in love with traveling for food. It’s such a huge part of the culture. It is in the Filipino culture, too, but even more so in those cultures where you really eat round the clock.

Did you eat strange things when you were in Singapore and Shanghai?

Yeah. I don’t say “no” to a lot of things. I just want to at least try something. I’ve had bugs. I’ve had silkworms and scorpions.

You’re pretty adventurous when it comes to food.

I have a pretty open palate. Being Asian I think we are more adventurous in general. I love oxtail. But other people might be like, ‘Oh, my God oxtail. What is that?’ And for me it’s the same as eating a piece of chicken.

It’s not unusual for us, for me especially. So people’s definition of adventurous would be like my lunch [laughs].

You said you have two brothers and four sisters. Are they also foodies?

Yeah. But I think I’m the most adventurous, or I’m the one that takes them to new places. They treat my judgment. So when I tell them, ‘Oh, let’s go try this place. It’s really good.’ They’re like, ‘OK, whatever you say.’ So they’re very open to it — my mom, too.

Was dinnertime in your family crazy? Did you have to keep it up and I really want to do more videos.

To expand the reach even more. I think with the blog I’ve kept it up and I really want to do more videos.

If someone picks me up on a TV channel or network, that would be awesome!

Right now I feel like the hosts on a lot of channels they’re not Asian, and what better way to really know Asian food and Asian cultures then through the eyes of someone who actually lives it?
REAL RECIPES FROM YOU!

We called on all Foodies and you answered. From kicked up apple crisp to tasty Mexican gazpacho, Pacific Citizen readers really know their way around a kitchen! Some were created in the mess hall of a World War II incarceration center and others were discovered on the back of a ramen package. The following recipes are all reader-submitted, real recipes from their kitchen to yours.

Margie Yamamoto

Roasted Ramen Salad | Serves 10-12

Anyone who tastes this salad immediately asks for the recipe, said Margie Yamamoto, a New England JACLer from Lincoln, Mass. Her sister gave her the recipe and swore her to secrecy. Then one day, Yamamoto, who identifies as Nisei-han, was surprised when she read the back of a ramen package. “It was the salad recipe! After that I just gave the recipe to anyone who asked.” This dish is a mainstay at Yamamoto's Oshogatsu celebration.

Ingredients

- 1 head cabbage, shredded
- 4-5 green onions, sliced thin
- 3 tablespoons sesame seeds (optional)
- 1 package sliced almonds, roasted (8 oz)
- 2 packages ramen, broken into small pieces and roasted
- 1 bunch cilantro, chopped roughly (optional)

Dressing:

- 3 tablespoons rice vinegar
- 3 tablespoons white vinegar
- 2 squirts lemon juice
- 1/4 teaspoon salt
- 1/2 cup salad oil
- 4-6 tablespoons sugar
- 2 teaspoons sesame oil
- 2 teaspoons soy sauce
- 1/4 teaspoon pepper

Directions

Spread almonds on a cookie sheet and roast in 325-degree oven. Roast for approximately 15-20 minutes until the nuts are crisp. Halfway through the roasting, mix the nuts to help them brown evenly. Watch nuts carefully. Don’t let them burn!

Remove ramen from package and break up into small pieces and spread out on a cookie sheet. Throw away the seasoning packet or save for another use. Roast in 325-degree oven for approximately 20 minutes or until the noodles brown. Halfway through the roasting, mix the noodles up to brown evenly.

Slice cabbage as you would for coleslaw. Thinly slice the green onions, both the white and green parts. After washing, roughly chop up the cilantro.

Toss the cabbage, green onion and cilantro together. This can be done a day or two before serving and refrigerated in a plastic bag until needed. Just before serving, add almonds, sesame seeds, ramen and toss.

Add dressing and toss.

NOTE ON DRESSING: When making the dressing, the amount of sugar you use will be determined by how sweet you normally make your dressings. I tend to use less sugar. I usually make double the dressing recipe in case there isn’t enough to season the salad.
CARINA WEBER

Mexican Gazpacho | Makes 4 servings

Carina Weber’s recipe incorporates all the tastes of summer. Each bite bursts with the taste of sunshine in the tomatoes and avocados. The 27-year-old Greater L.A. Singles JaCler says its appeal is universal.

“This gazpacho can be eaten by those on special diets as well — vegans, people on dairy-free, gluten-free or allergy diets; those watching their sodium intake; or anyone looking to lose weight. But the healthiness of it is secondary — the fact that people think it looks and tastes yummy is the best compliment!”

The Gosei came up with the recipe herself last summer when the garden in her San Diego home was overflowing with tomatoes, avocados, peppers, cucumbers and onions.

**Ingredients**
- 1 small red onion, diced
- 1 bell pepper, diced
- 1 cucumber, seeded and diced
- 4 medium tomatoes, diced
- 1 jalapeno, finely diced
- 3 avocados
- 2 cloves garlic, finely minced
- 1/2 teaspoon cumin
- Hot chili powder (such as cayenne), to taste
- 1/4 tsp salt
- 1/4 tsp black pepper
- 1 lime, juiced

**Toppings**
- Sour cream
- Cilantro
- Avocado
- Tortilla chips

**Directions**

Mix all ingredients in a blender until smooth.

Roast tomatoes under low heat until tender.

Combine avocados with half the diced vegetables in a blender with spices and lime juice. Blend until smooth.

In a blender, combine the rest of the diced vegetables.

Chill for at least 2 hours.

Serve garnished with sour cream, cilantro, avocado and/or tortilla chips.

**A market like no other**

**Gluten-Free Brownies made with Koda Farms Mochiko Blue Star® Brand Sweet Rice Flour**

Dense, rich brownies — you’d never know they were made of rice flour!

**DIRECTIONS**

- Preheat oven to 350°F.
- Grease an 8” x 8” baking pan.
- Mix butter with chocolate in top of a double boiler setup over simmering water. Set aside.
- Mix Mochiko Blue Star® Brand Sweet Rice Flour, baking powder, salt, and walnuts together and set aside.
- In a medium bowl, with electric mixer (at medium speed) beat together the eggs, sugar, and vanilla until mixture is thick and pale yellow in color.
- Take cooled (but still relatively fluid) chocolate and butter mixture and stir in the egg, sugar, and vanilla mixture, stirring all the while until thoroughly incorporated.
- Fold dry ingredients into wet mixture until barely incorporated.
- Transfer mixture to prepared baking pan and bake for approximately 35 minutes or until a toothpick comes clean.

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**Janel Komoto**

**Silken Chocolate Mousse Cake | Serves 12-16**

Chocolate lovers will love this smooth, rich, melt-in-your-mouth dessert, promised Janet Komoto, president of the Snake River JAACL. Komoto found this recipe in "My Sweet Vegan" by Hannah Kaminsky. "I was intrigued by vegan desserts. Really? How is it different from other recipes?" said the Ontario, Oregon resident. This is Komoto's modified recipe for a seductive mousse that a fork will stand upright in.

**Crust**

**Ingredients**
- 1 1/2 cups almond meal
- 1/3 cup Dutch process cocoa powder
- 1/4 cup honey
- 3 tablespoons canola or vegetable oil

**Directions**
Lightly grease the bottom of a 9-inch round springform pan. In a small bowl, combine all of the ingredients for the crust and mix well, until a moist but firm dough forms. Drop the dough into the center of the springform pan and press it out as evenly as possible with the bottom of a rounded measuring cup. Level out the sides with your fingertips. Let the crust chill in the refrigerator while you prepare the filling.

**Chocolate Mousse**

**Ingredients**
- Two 12-oz. packages extra-rich tofu
- 1/2 cup Dutch process cocoa powder
- 3/4 cup brown granulated sugar
- 1 tablespoon honey
- 1 teaspoon vanilla extract
- pinch of salt
- 12 ounces semi-sweet or 8 ounces semi-sweet & 4 ounces bittersweet chocolate (baking or chips)
- 1 bar dark chocolate

**Directions**
The first thing to do before you even prepare the crust is to make and drain away any excess liquid from the tofu. Drain again and cut into small cubes before tossing it into your food processor. Pulse thoroughly and add in the cocoa, sugar, honey, vanilla, and salt, pulsing briefly to incorporate. Place the chocolate in a microwave-safe dish, and microwave in 30-second intervals to prevent scorching. Stir thoroughly after each interval to achieve smooth consistency. Pour the melted chocolate into your tofu mixture. From the mixer for about two or three minutes, pause to scrape down the sides and process again to achieve a completely smooth, homogenous mixture.

Pour the filling into your chilled crust, and use a spatula to smooth the top as best you can. Return the springform pan to the refrigerator, and allow the cake to chill for at least three hours.

When you are ready to serve, take a vegetable plier to your bar of chocolate and chop off thin pieces to adorn the top. Take off the springform side, cut with a pie server, wiping off the server between cuts.

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**Faye Yee**

**Chinese-Style Japanese Noodle Salad**

Ramen isn't just the go-to food for starving college students. It's the centerpiece for this bold and versatile salad adapted by Faye Yee, a San Francisco JAACL. The familiar Asian flavors and ingredients can be easily substituted, according to Yee. "I once used spam instead of the other meats!"

**Ingredients**
- 4 packages instant ramen noodles without seasoning packets
- 3/4 pound ham, cooked chicken or BBQ pork
- 1 1/4 pound cooked salad shrimp
- 1 1/2 medium size cucumbers or blanched asparagus, bean sprouts or pea pods or all four
- 2 medium tomatoes
- 4 eggs
- 1 tablespoon sugar (can adjust or leave out)
- pinch salt (optional)
- 2 tablespoons toasted sesame seeds
- sauce (see recipe)

**Directions**
Boil the noodles; drain well and toss with a little oil to prevent sticking. Set them aside. Shred the ham, chicken or pork. Set it aside with the shrimp, shreds or thinly cut the cucumbers or other vegetables and set aside. Scramble the eggs in a pan and let them cool. Cut them into thin strips.

Pile the noodles on a platter or individual soup bowls. Arrange the remaining ingredients on the noodles in an attractive pattern. Wrap and chill the salad. Serve it with the sauce on the side.

**Shoyu**
Combine 1 cup clear low sodium chicken broth, 1 1/4 cup reduced sodium/low-salt soy sauce, 3 tablespoons sesame oil, 3 tablespoons rice wine vinegar, 1 tablespoon sake or mirin sweet cooking wine and 1 tablespoon finely chopped fresh ginger.

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Get involved in the celebration of Nikkei cuisine and share your story with our global community! For more information, visit http://5dn.org/ltadakimasu
Micki Kawakami
Kakimochi For The Lazy
You can’t have just one. Just ask Pocatello Blackfoot JACL member Micki Kawakami, who receives rave reviews about her Kakimochi For the Lazy recipe. “Everyone is immediately hooked, whether they have eaten kakimochi before or not,” said the Thousand Club Life member. In her spare time, the Nampa, Idaho resident is an avid gardener and cook. The original recipe was from the late Miyo Ota, also a Pocatello Blackfoot JACL member. At first Kawakami, 63, was skeptical. “It sounded too good to be true, so I didn’t try it immediately. Now everyone we know is making it.”

Azusa Oda
Tuna Avocado Donburi | Makes 2 servings
Great things often happen by chance. One day Azusa Oda of Los Angeles, Calif. had some leftover canned tuna after packing her stepdaughter’s lunch. She looked around the kitchen, found a ripe avocado, and created this magical recipe. “What makes this recipe delicious is it’s like a hybrid of a deconstructed sushi roll and a donburi,” said the 34-year-old San Benito County JACLer. Oda, who writes for a contemporary Japanese food blog (www.humblebeanblog.com), says the best thing about this dish is that it’s “quick to prepare, and often with ingredients I already have on hand.”

Michael Murata
Grilled or Baked Shoyu Teriyaki Chicken
Searching for a crowd pleaser for a summer party? Try Michael Murata’s chicken recipe, which he says was “stolen from a Senator friend.” The sesame oil and wine create a sumptuous symphony. One bite and you’ll exclaim “Oishii!” Murata, 51, is a Honolulu JACL member.

Micki Kawakami (left) with her daughter Chelsea and grandchildren Nova (eating cookie) and Isaac.

Ingredients
1 package Tostitos, plain and round, 13 oz. 1/2 cube butter
1/4 cup salad oil
2 Tablespoons soy sauce
1/3 cup Karo Light corn syrup
1/2 cup sugar
2 Tablespoons white sesame seeds

Directions
In a saucepan over medium heat melt butter and sugar with oil and soy sauce. Strt until melted. Add seeds. Add syrup at last minute or it thickens too much.
Pour 1/2 bag of chips into pan coated with PAM. Pour 1/2 of the sauce over and toss with a spoon until coated. Repeat.
Bake at 225 degrees for one hour, tossing every 15 minutes. When cool, store in a ziplock bag.

Suggestions
Add ginger, red pepper flakes, and garlic powder for a spicy taste. Use less oil or butter for a healthier snack, or more chips for a lighter coating. Use flavored chips for a slightly different taste. Tostitos garlic and black bean chips are a Kawakami family favorite.

Ingredients
1/2 tsp oil
5 oz. can solid tuna, drained (1)
1 tsp shoyu
1 1/4 tsp sugar
1 tsp sake
1/2 sheet nori, cut into thin strips with kitchen shears
1 avocado, mashed
steamed rice
pickled ginger, chopped

Directions
1. Heat the oil over medium high heat. Fry the tuna in the pan for a couple of minutes until the moisture has evaporated. Add the shoyu, sugar, and sake and continue to cook until the liquid has cooked off and you’re left with dry, flaky tuna.
2. Assemble the donburi with hot rice on the bottom, then add nori, tuna, and avocado. Top with ginger and serve.

Ingredients
3-4 lbs chicken thighs or drumsticks (preferably boneless thighs)

Directions
Soak chicken in sauce (preferably overnight)
Grill or bake in a shallow pan for 1 hour at 325 degrees.
Turn and marinade with sauce.
Ten minutes before finished, pour in the rest of the sauce.
Serve with chopped green onions and Chinese parsley.
NATIONAL COVENANT

POWERFUL POWER OF WORDS WORKSHOPS

By National Convention Committee

Among many informative and interesting workshops at the JACL National Convention on July 7, the Seattle Chapter Power of Words Committee will be offering two workshops to support resolutions passed by the national council in 2010 and 2011. This is a two-hour, two-session workshop. Participants are encouraged to attend both workshops as they are designed to be continuous and sequential.

Session One: “Say What You Mean, Mean What You Say — Why It Matters When You Talk About the Camps” will discuss the need to protect civil rights through learning about our history using our terms, our perspectives, and our truth. The more accurate the terms, the better our history can be presented with authenticity from a Japanese American perspective. A “Power of Words Promoter” kit will be presented to all who attend this session.

Session Two: “How Change Starts With YOU” is a workshop to help “Power of Words” promoters effectively use prepared materials to spread the word for more accurate terminology in describing the WWII experience of Americans of Japanese ancestry. Panelists are: Dr. Lane Hirabayashi, Barbara Takei and Kaila Yoshitomi. The committee is deeply grateful to Dr. Lane Hirabayashi, the Aratani endowed chair in Asian Americans Studies at UCLA, for co-sponsoring this workshop.

COMMENTS

WORDS HAVE POWER

By Mako Nakagawa

During World War II, our government, together with the power of the media, made clever and effective use of terminology to diminish the severity and disguise the reality of the mass incarceration of Nikkei through the use of euphemisms.

Euphemisms were carefully chosen terms to soften, even cover up or distort the truth, in order to mislead. These distortions can become so prominent that the information being transmitted could begin to sound true primarily due to the sheer frequency of repetition.

On the other hand, accurate terms are valuable tools and building blocks for establishing trust and understanding. The promoters of the Power of Words (PoW) resolution believe replacing euphemisms and misnomers with more accurate terms can greatly improve the efficacy of lessons being taught from this history.

A critical examination of this history from the perspective of the imprisoned people with their own words, can add the power of the media, made

clearing the prisoners. Many of the people believed that the prisoners were guilty of a crime against our country. A large percentage thought the incarceration was due to military necessity.

These misperceptions even added to the burdens upon the inmates within the concentration camp. These removals also served as the basis for the growing anti-Japanese sentiment within the United States. Without intervention of accurate terminology these distortions and misinformation will most likely continue to be perpetuated and this history will continue to be misunderstood.

The term “evacuation” which is often coupled with the term “relocation,” is almost always used in describing a rescue incident or even a mercy mission. Calling the mass removal of the Nikkei people from their homes, guarded by armed soldiers and herded into the American concentration camps was certainly NOT a rescue or mercy mission.

More difficult is explaining the objections to the misnomer terms “interned,” “internment” and “internee” when it is applied to American citizens. The root word “inter” as an established legal term specifically refers to the treatment of people who are citizens of a nation with which we are at war. Under specific circumstances the government is allowed to “detain” these foreign citizens in an “internment camp.”

For those Issei who were incarcerated in the Department of Justice (DOJ) camps, the term “internment” is a proper use of the term. “Internment” is inaccurate when used to

>>See NAKAGAWA pg. 13
Jeff Itami
Jeff’s Fantastic Teriyaki Sauce Recipe

Jeff Itami’s teriyaki sauce is lighter in color, but bolder in flavor. “The secret is the grated orange peel,” said Itami, 72, of Salt Lake City, Utah. “It adds a delicate touch of the zest of orange to the chicken pieces.” The recipe, which was handed down from his mother, is always a hit at events. Local ladies would line up to taste his teriyaki chicken wings. “What a surprise for them to discover it was made by a mere Nikkei male!” said Itami.

Ingredients
- 1/2 cup Kikkoman soy sauce
- 1/3 cup brown sugar (you can substitute sugar twin if you’re diabetic like Itami)
- 1/2 clove of garlic finely ground, or garlic powder
- 1/2 teaspoon of powdered ginger, or equivalent from freshly ground (very fine)
- 1/4 tablespoon of finely grated orange peel (try not to get too much of the pith)
- 1/2 cup mirin or a dry white wine
- 2 tablespoons honey

Directions
In a stainless steel bowl combine ingredients and sauce meat in a pan for two to four hours in the refrigerator. You can use the sauce to baste if you are using a barbecue grill to cook the meat: chicken, beef, steaks, flank steak, hamburger or pork.

Carol Kawase
Contemporary Mochi

One busy school day morning at Carol Kawase’s Santa Rosa, Calif. home, the waffle iron was heated and ready to go when her 17-year-old daughter Chelsea requested pan-fried mochi for breakfast instead. The busy mom tried cooking the mochi in the waffle iron to save time. Voila. A new favorite snack was created. “[It’s a] contemporary version of my grandmother’s way of preparing mochi for me as a kid, which was the old fashion method of pan frying mochi until it was crispy on the outside and gooey hot on the inside,” said the Sonoma County JACLer.

Ingredients
- 2 frozen mochi pieces
- cooking spray

Directions
Take two rounded pieces of frozen mochi straight out of the freezer and put it in a hot waffle iron. If the iron is teflon-coated then there’s no need to coat it with cooking spray. If not, then use a non-stick spray such as PAM. Cook until you achieve the desired crispy texture.
Jeanne Konishi  
Charcoal Broiled Steak Sauce

"Mad Men" fans out there need to know Jeanne Konishi lived and worked through the real thing. The 91-year-old former "ad woman" worked as a production manager at a Utah advertising agency. This steak sauce came from Konishi's boss. "I used to take a quart or two of this marinade to our church steak fries, and have them marinate the steaks," said Konishi. "Everyone loved the steaks."

**Ingredients**
- 1 Tablespoon maple syrup
- Generous amount of Lawry's Seasoning Salt
- 1/2 cup sweet vermouth
- 1 cup shoyu

**Directions**
Thoroughly mix together and marinate steaks for at least 3 hours or overnight. Broil over charcoal.

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KISHIYAMA-HARBOTTLE  
>> continued from pg. 2

would use them at future events or on a special occasion.
Well, after taking inventory and thinking of all the strange events that were happening in my world, the time to start doing the things on my Bucket List is NOW!

The lesson the universe was trying to teach me with these two major events was to stop wasting time. "Just Do It," like the Nike advertisement. Time is elusive and we can never get it back.

Since then I have decided to rewrite a new set of priorities. A list where I will no longer be guilted into doing things I don't want to do or spending time with people that do not bring happiness and security into my life. I am tackling things with new determination. I only spend time with people I truly want to be with and only spend time doing things that are enriching.

The JACL and the Pacific Citizen are two of my volunteer activities that are set very high on my priority list. Making sure that these two entities stay strong and healthy are very important to me as I am sure that they are to you.

I hope that after reading about the recent tragedies that caused me to re-evaluate my life and priorities, you will also see that the JACL and P.C. should be set high on your priority list too. I hope that you will also see that they deserve your continued support.

The P.C.'s Spring Campaign is almost at its close and I hope you will join me by reaching down deep and giving generously to the paper. The Spring Campaign ensures that the newspaper stays healthy and within its budget. I am sure you enjoy reading about all the news around the country. So please donate so that we may continue to have the bragging rights that our P.C. continues to bring us. The best Asian and Pacific Islander news in the United States. *Domo arigato gozaimasu.*

Cindi Kishiyyama-Harbottle is the Pacific Southwest District representative on the Pacific Citizen editorial board.

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NAKAGAWA  
>> continued from pg. 11

define the mass incarceration of some 110,000 JAs and Japanese citizens in War Relocation Authority camps without a trial.

The need to encourage the proper use of these terms is significant because the laws governing the two groups are unique to each set of people and the governing rules differed. Inaccurately lumping the two groups is inaccurate and leads to confusing the very different experiences and legal properties of each.

The PoW initiative is not intended to chastise or embarrass anyone using the targeted terms. The PoW goals are to: 1. Inform people of the rationale behind the terminology drive. 2. Encourage willing people to switch to more accurate and recommended replacement terms, 3. Focus the main educational effort to new learners, 4. Encourage learning about the fragility of the Constitution and Bill of Rights through the JA incarceration experience, and 5. Preserve and protect the rights and responsibilities embodied in the Constitution and Bill of Rights.

The National JACL PoW committee is now duly constituted and many people are looking forward to the production of an exciting implementation plan. Many people are hoping that this terminology drive will become as significant to the community as the Redress effort.


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FOR THE RECORD

GORDON, AT LONG LAST

By John Tateishi

Last month, Gordon Hirabayashi was posthumously honored with the Presidential Medal of Freedom. This recognition of a true American hero was long overdue.

The medal, created by President Truman during WWII to recognize civilian contributions to freedom, is presented each year to individuals who have made especially meritorious contributions to the nation.

Recipients this year included (among others) former UN Ambassador Madeleine Albright, singer Bob Dylan, former astronaut and politician John Glenn, activist Dolores Huerta, Supreme Court Justice John Paul Stevens, and John Doar, whose civil rights achievements are legendary.

Gordon was in very good company.

What Gordon did at the outbreak of WWII is well-known to us all, a 19-year-old kid who conscientiously defied what he believed were unconstitutional government orders.

And he was a kid when he did what he did, which makes his actions all the more remarkable. It wasn’t youthful bravado, a teenager boasting his defiance. Gordon knew exactly what he was doing and understood the consequences — that he would be arrested and end up with a criminal record.

When the dark days following Pearl Harbor struck at the heart of America and cast a shadow over the Japanese American community, the unimaginable slowly turned to the inevitable. The machinations of government in Washington reached across the country and put a strangle-hold on the Japanese American community, and that was when Gordon decided to act.

There was anger and bitterness within our community and threats of defiance and resistance, but in the end, our entire community went quietly into the camps. It was in our culture to respect authority, and in the face of hardships, to stick together as a community and to care for one another.

While others voiced their anger and frustration at what was happening to us, Gordon dared to challenge the government’s racist policies for what they were and consciously defied the curfew orders and was arrested for his actions.

And a few months later, he once again purposely defied the Army’s orders to evacuate and submit to internment. And once again, he was arrested and put in jail for his defiance.

His sole motive for his actions was to challenge what he knew to be unconstitutional orders. On behalf of JAs, he stood against the government and was willing to pay the price to test the legality of the actions against us.

Hirabayashi v. United States was one of two landmark cases that tested the constitutionality of the government’s treatment of JAs during WWII. Gordon challenged both the curfew and evacuation/detention orders, and his case could have stood as a single case on the two legal issues of the government’s wartime policies.

But the government chose to split the issues because the more significant, and the more difficult issue to justify, was the government’s action on any class of voters when it is applied to voters of all stripes?

Whether or not voter fraud would be enough to change the election outcomes of certain elections is immaterial. The very presence of some voter fraud undermines the integrity of elections and the impact of legitimately cast ballots. There are very few airline passengers that carry bombs in their shoes or incendiaries in their drinks, but the TSA has implemented screening procedures for all.

To drive a car, one needs a driver’s license. To board a plane, one needs to prove identity. Furthermore, since 1986, anyone hired by an employer is required to provide documents that prove both identity and citizenship (or legal residency).

If ID requirements are inherently discriminatory, then the government should be very active in prosecuting airlines, hotels, post offices, and all employers. If IDs are legal and appropriate in such mundane daily functions, how can it reasonably be argued that it is an undue burden in the case of elections, when it is applied to voters of all stripes?

It is clear that the integrity of our vote needs to be strong to ensure the legitimacy of election results, even if that means holding voters responsible for presenting a government-issued card that they already carry in their wallets.

John Tateishi is a former JACL national director.

THE RIGHT PLACE

FREEDOM, RESPONSIBILITY AND INTEGRITY

By James Kumpel

While still a student at Cornell University, I was struck by a motto that captured the essence of American civics: freedom with responsibility. We should embrace and defend freedom as a core defining feature of our society, but pair it with their implementation. Recently, the Justice Department has been aggressive in preventing states from moving forward with their implementation. Recently, the Justice Department has been aggressive in preventing states from moving forward with their implementation. Recently, the Justice Department has been aggressive in preventing states from moving forward with their implementation.

In the last 12 years, we have seen a slew of razor-thin election results of consequence, such as the 2000 Presidential race in Florida (decided by 537 votes), the 2004 gubernatorial contest in Washington (decided by 129 votes), and the 2008 senatorial campaign in Minnesota (decided by 312 votes). Recounts have become more pervasive as lawyers aim to demonstrate improprieties with votes after the fact, requiring untold taxpayer dollars and creating greater uncertainties.

Nearby two-thirds of the states have passed election integrity laws that generally require a government-issued document (such as a driver’s license or passport) to validate a voter’s identity. This is a relatively low bar to exercise one of the most cherished privileges of citizenship. Nonetheless, many cases have been brought before state and federal courts to evaluate the constitutionality of voter ID requirements. In 2008, the Supreme Court upheld Indiana’s voter-ID law by a 6-3 decision.

Although most health care providers are honest in their dealings with the Medicare program, the Obama Administration has been very aggressive in rooting out fraudulent claims to ensure program integrity. However, when it comes to election integrity laws, Attorney General Eric Holder has been aggressive in preventing states from moving forward with their implementation. Recently, the Justice Department has rejected various states’ voter ID laws that virtually mirror Indiana’s (which has passed Supreme Court muster).

The JACL has asserted that voter ID requirements will disproportionately hurt the poor and minorities who may face difficulties in obtaining photo ID cards. In contrast, Justice Stevens noted that the Indiana statute does not impose “excessively burdensome requirements” on any class of voters. In 2009, the JACL dismissed concerns about election fraud, citing only “isolated, small-scale activities” that do not constitute conspiracies that would affect the outcomes of statewide or congressional elections.

While some would have the public believe that voter fraud is not a meaningful threat to elections, the Pew Center on the States notes that active voter rolls include nearly two million deceased Americans. Furthermore, nearly three million voters were actively registered in multiple states.

Whether or not voter fraud would be enough to change the outcomes of certain elections is immaterial. The very presence of some voter fraud undermines the integrity of elections and the impact of legitimately cast ballots. There are very few airline passengers that carry bombs in their shoes or incendiaries in their drinks, but the TSA has implemented screening procedures for all.

To drive a car, one needs a driver’s license. To board a plane, one needs to prove identity. Furthermore, since 1986, anyone hired by an employer is required to provide documents that prove both identity and citizenship (or legal residency).

If ID requirements are inherently discriminatory, then the government should be very active in prosecuting airlines, hotels, post offices, and all employers. If IDs are legal and appropriate in such mundane daily functions, how can it reasonably be argued that it is an undue burden in the case of elections, when it is applied to voters of all stripes?

It is clear that the integrity of our vote needs to be strong to ensure the legitimacy of election results, even if that means holding voters responsible for presenting a government-issued card that they already carry in their wallets.

James Kumpel is a JACL New York chapter board member and former JACL scholarship winner.
TRIBUTE

Mrs. Chieko Matsuda Merz
May 24, 2012

Services for the late Mrs. Chieko Matsuda Merz, a Pacifica, California-born Nisei resident of Chatsworth and former internee of Gila River Relocation Camp who passed away on May 24, 2012 will be held on Saturday, June 23, 2012, 11:00 am at San Fernando Valley Honganji Buddhist Temple, 9450 Remick Ave., Pacoima, CA 91331, officiated by Rev. Patricio Usuki. The family respectfully requests that flowers and koden be omitted. Casual attire.

Preceded in death by her dear husband, Jim. Survived by her sisters, Miyoko (Hiroyuki) Nobuko (Bill) McCabe, Taeko (Richard) Kaai and Fumi (Nick) Sakellaris; brothers, Hisashi (Stella) Matsuda and Joe (Frances) Matsuda; also survived by many nieces and nephews, grand and great.

She left us grateful for the love of her family, the support of her friends and the kindness of strangers. The path less taken made all the difference.

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TRIBUTE

Tyo T. Asai
September 9, 1918 - April 26, 2012

Tyo T. Asai, 90, formerly of 37 Teaberry Lane, Easthampton died Thursday April 26th at Hadley at Elaine Care and Rehabilitation Center, Hadley, MA. She was born in New York City on September 9, 1918 the daughter of the late Kitctaro and Shaw Kajura Taki. Tyo worked as an Administrative Assistant with the IBM Corporation in Yorktown Heights, NY, retiring in 1981. She resided in Mahopac, NY for over 30 years, before moving to the Lathrop Community in Easthampton, MA, 14 years ago. She was the widow of Ken W. Asai, Sr.

She is survived by two sisters, Hanna Wang of Washington D.C., and Myo Ariti of Rye Brook, NY; children, Linda Oll of Amherst, MA, Ken Asai Jr. (& Diane) of Merrimack, NH, Susan Asai (& Theuses Sarris) of Malden, MA; granddaughters, Kimiko Ogg (& Matthew), Sarah Asai-Mckay (& Travis Mckay), Abigail Brown (And Patrick), Caitlin Asai, and Ava Asai-Sarris, also, great granddaughter, Ayia Brown.

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TRIBUTE

Yoichi Sato
May 8, 2012

Sato, Yoichi, 91, Dayton, OH; May 8; survived by his wife of 61 years Yaeiko; sons Richard (San Francisco) and Toshio (Dayton); founding member of Dayton Chapter JACL

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TRIBUTE

Toshi Kadowaki
February 8, 1918 - June 1, 2012

Beloved wife, mother, grandmother and great-grandmother, Toshi Kadowaki, Sylvania, Ohio passed away at home June 1, 2012.

She was born in New York City February 8, 1918. On July 27, 1940 she married Joe G. Kadowaki who predeceased her in 2001 after sixty-one years of marriage. She was a member of both the Lathrop Community in Easthampton, MA and the Lathrop Community in Easthampton, MA. She was a member of the Eastern Star, Japanese American Citizens League and Heathertown's Country Club.

She was a remarkable woman of faith and compassion, an eternal optimist who loved her family dearly, never knew a stranger and touched so many lives in her 94 years. She will be missed by many, and will be remembered by all. The family would especially like to thank the staff of the Toledo Hospital dialysis unit.

A celebration of Toshi's life will be held on Thursday, June 14, 2012 at 11:00 a.m. at Sylvania United Church of Christ, 7240 Erie Street, Sylvania, OH. Visitation will precede the service from 9:30-11:00 a.m. In lieu of flowers, memorial contributions may be made to Sylvania United Church of Christ or the Kidney Foundation. Arrangements by Walker Funeral Home.
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