

PACIFIC CITIZEN

2012
SPECIAL
FOOD ISSUE



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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 learned 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.

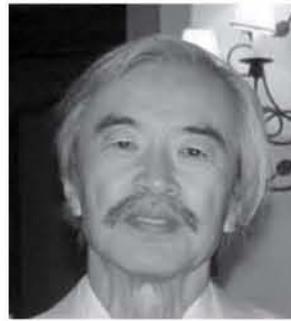
Caroline Aoyagi-Stom

Pacific Citizen Executive Editor (1999-2012)

COMMENTARY

WE NEED MORE CANDIDATES

By Stanley N. Kanzaki



As the Eastern District Council representative on the National JAACL 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 JAACL. This figure comes from Phil Ozaki, our membership coordinator, in his report ending in December 2011.

First let us look at who has submitted their 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; V.P. for Planning and Development - Jason Chang, Fresno, CCDC; V.P. of Public Affairs - Craig Tomiyoshi, Selanoco, PSWDC; V.P. of Membership - John Moy, D.C. Chapter, EDC; Secretary/Treasurer - Mathew Farrells, 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 v.p. of 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 one 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, .06 percent of the total membership. So what happened to the rest of you 12,688 JAACL members? Surely there are many in this number who are more than capable to run and hold national office. GO FOR IT. DO IT NOW.

Another interesting aspect. At the last EDC meeting Lillian C. Kimura, the first national JAACL 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 JAACL 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 JAACL members. You still have until July 5 to file the candidate application form and run for national office. Contact your National JAACL 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 JAACL a national organization composed of sheep? There are only seven candidates who can be considered the shepherds. We need more shepherds(esses), 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 JAACL Chapter and is the Eastern District Council representative on the National JAACL Nomination and Elections Committee.

>>See convention registration form page 11

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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 do the things on my half-finished Bucket List.

I thought I had plenty of time to visit with those friends or relatives I didn't see very often. I thought I had plenty of time to play or relish all the wonderful toys, clothes and jewelry that I had collected. I kept thinking I

>>See KISHIYAMA-HARBOTTLE pg. 13

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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 excels."

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, mangosteen, coconut ice cream, puffed rice, spicy Thai foam, and jasmine gelee — 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 Uchiko 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 dynamism 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 Uchiko, he began working for free, climbing his way up through the stations. He eventually landed the position of chef de cuisine and ultimately opened Uchiko as executive chef. He has been at Uchiko for eight years.

Before Uchiko, 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 Uchiko 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

"In 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."

"Funny things always happen in the kitchen," said Qui, but he refrained from sharing any unsavory 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 Uchiko 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

PHOTOS: REBECCA FONDREN



like it until it blew 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, Motoyasu "Moto" Utsunomiya, 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 Uchiko sports a different style of food. Uchiko 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. "Uchiko" 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.

Uchiko also specializes in sushi. A must order at Uchiko is the sweet corn sorbet with polenta custard, according to *Bon Appétit* 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 number 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 courses in addition to his unique dessert. His "Top Chef" victory joins his recent James Beard Rising Star Award for the category of Best Chef Southwest 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 madras 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.



PHOTO COURTESY EDDIE HUANG

Eddie Huang (right) and younger brother Evan Huang (left) prepare bao in the kitchen of Baohaus with Steven Lau.

By Nalea J. Ko, Reporter

It was Christmastime 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 when they retire to the nearby apartment they share? The *Pacific Citizen* caught up with the brothers separately from their home state of New York to talk about their joint business venture.

What's an ordinary day like 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 spilt 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--king idiot. I came up anyway because I wanted to help him. If he was 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 Whoo 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 stuff 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 pee if they start squirming. It's weird.

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

Eddie: Yea, 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 it 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-t 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. If 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 got 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-t [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.

So 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.

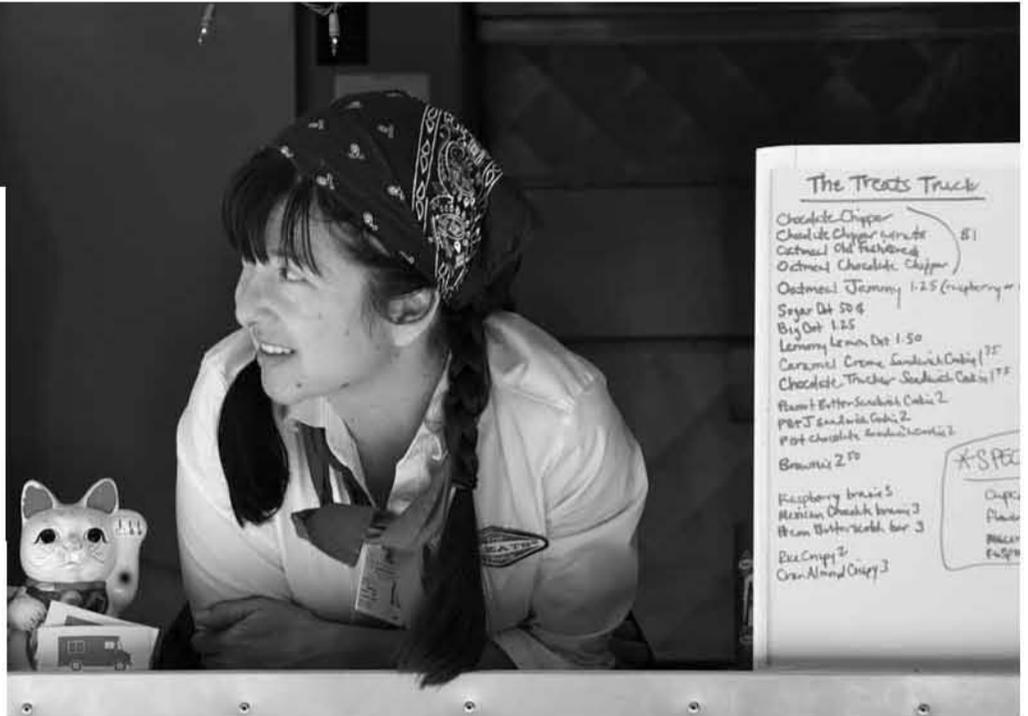
Do you have any advice for young Asian Americans who aren't interested in becoming lawyers or doctors and instead want to pursue creative careers?

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. I 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

Parked in Brooklyn or Manhattan neighborhoods in New York is a food truck with a haul so sweet that its been named Sugar. The Treats Truck, owned by Kim Ima, 44, is hauling menu items like peanut butter sandwich cookies, cran 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 Sugar, was perhaps first associated with Ima's caramel 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 days 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, Ruben 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 working 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 Nalea J. Ko, Reporter

California food blogger Marian Bacol-Uba, 27, is undaunted 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.

Born in the Philippines, Bacol-Uba arrived in the United States when she was 4 years old and grew up in California's San Fernando Valley.

At the University of California, Irvine, Bacol-Uba majored in international studies and sociology. While in college Bacol-Uba 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

Spaghetti and Egg Recipe

"It's really a simple chicken Filipino-kind-of-style spaghetti, but I put a fried egg on top and I broke it and my dad was like, 'Oh, this is so fancy!'" — Marian Bacol-Uba

Pasta:

Boil water and cook spaghetti pasta. Set aside.

Sauce:

1 lb. ground chicken
3 small cans tomato sauce
relish
1 clove of garlic, diced
1/2 large sweet onion, diced
fresh ground black pepper
mushrooms, sliced
sea salt
white truffle salt
sugar
olive oil
egg



Directions

1. Heat olive oil and sauté diced onions and garlic.
2. Mix in ground chicken and season with black pepper and sea salt.
3. After chicken is cooked, add tomato sauce, relish, mushrooms and sugar.
4. Season accordingly.
5. Fry egg sunny side up and season the top with white truffle salt.
6. Pour meat sauce over spaghetti pasta then add the egg on top. Break yolk of soft fried egg.
7. Enjoy!



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. "She loved sweets," said Lina B. Uba, 56, about her daughter.

The *Pacific Citizen* caught up with Marian the Foodie to find out what's cooking with her.

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?

Yeah. 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?

Yes. 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 trust 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 grab food quickly before it disappeared?

Definitely. Growing up, my parents would shop at Costco every week [laughs].

Did your parents express any concerns when you started your blog?

I think having traditional parents they were a bit wary about it at first, especially because I quit a really good full-time corporate job to pursue this industry full time.

They're like, 'What do you mean Twitter, Facebook, blogging? How are you making that a career?'

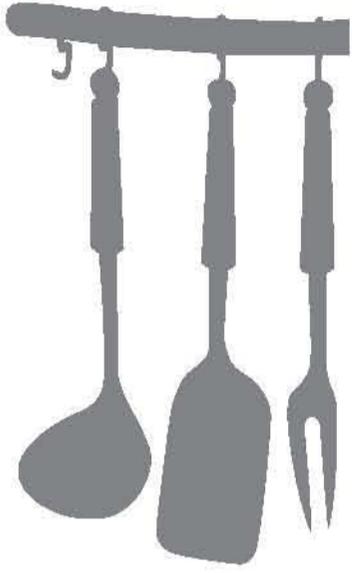
But with traditional parents — my mom's a nurse, my dad's an engineer — they're not used to that. But now that they see tangible things I think they're OK with it now. And they're very, very supportive and now they're asking me, 'Oh, so when's the next event we want to eat food?'

What do you hope to do with your blog in the future?

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

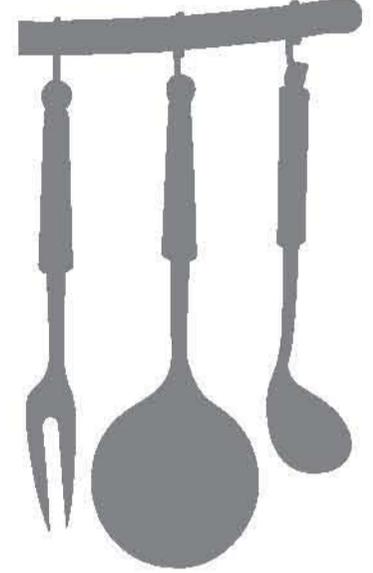
If someone picks me up on a TV channel or network, that would be awesome!

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 than 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

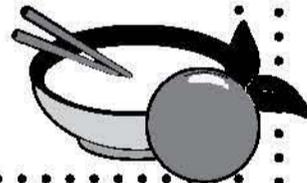
Anyone who tastes this salad immediately asks for the recipe, said Margie Yamamoto, a New England JACler from Lincoln, Mass. Her sister gave her the recipe and swore her to secrecy. Then one day, Yamamoto, who identifies as Nisei-han, was surprised when she read the back of a ramen package. "It was the 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 tomatillos. 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, tomatillos, peppers, cucumbers and onions.



Ingredients

- 1 small red onion, diced
- 1 bell pepper, diced
- 1 cucumber, seeded and diced
- 5 medium tomatoes, diced
- 1 jalapeno, finely diced
- 5 tomatillos
- 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 diced vegetables (onion, bell pepper, cucumber, tomatoes, garlic, jalapeno) in large bowl.

Roast tomatillos under low heat broiler until cooked.

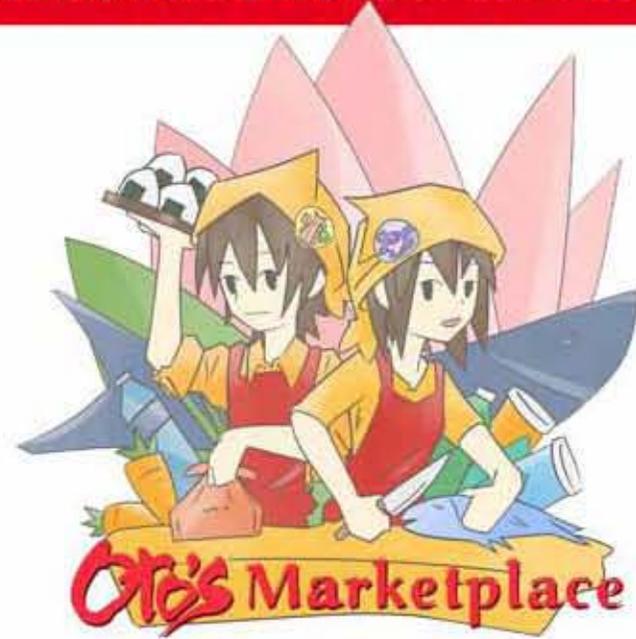
Combine tomatillos with half the diced vegetables in a blender with spices and lime juice. Blend until smooth.

Reincorporate with the rest of the diced vegetables.

Chill for at least 2 hours.

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

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Ingredients

- 1/2 C butter
- 2 oz. unsweetened chocolate squares, chopped
- 1/2 C Mochiko Blue Star® Brand Sweet Rice Flour
- 1/8 tsp double acting baking powder
- Pinch of salt
- 3/4 C chopped walnuts
- 2 eggs
- 1 C sugar
- 1 tsp vanilla extract

Directions

Preheat oven to 350°F.

Grease an 8" x 8" baking pan

Melt 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 dribble it into 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 prepped baking pan and bake for approximately 35 minutes, or until a toothpick comes clean.



Janet 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 JACL. 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 firm tofu
- 1/2 cup Dutch process cocoa powder
- 3/4 cup or less granulated sugar
- 1 tablespoon honey
- 1 tablespoon 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 rinse and drain away any excess liquid from the tofu. Drain again and cut into small cubes before tossing it into your food processor. Puree 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 it starts to melt and continue stirring to achieve a very smooth consistency. Pour the melted chocolate into your waiting tofu mixture. Run the motor for about two or three minutes, pause to scrape down the sides and process again to achieve a completely smooth, homogeneous mixture.

Pour the filling into your chilled crust, and use a spatula to smooth the top as best as 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 peeler to your bar of chocolate and shave off thin pieces to adorn the top. Take off the springform side, cut with a pie server, wiping off the server between cuts.

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 JACLer. 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
- 1/4 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 them with a little oil to prevent sticking. Set them aside. Shred the ham, chicken or pork. Set it aside with the shrimp. Shred 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.

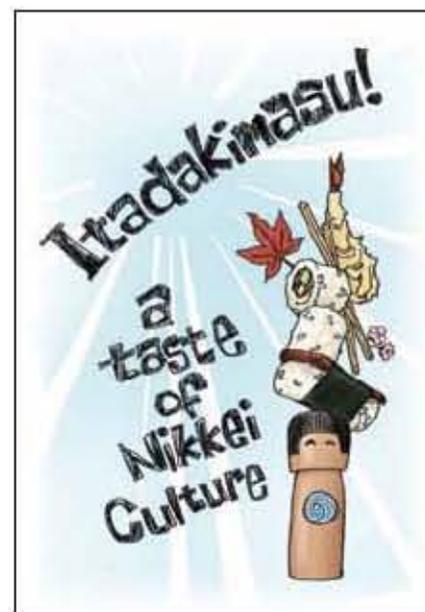
Pile the noodles on a platter or in individual soup bowls. Arrange the remaining ingredients on the noodles in an attractive pattern. Wrap and chill the salad. Serve it with the sauce on the side.

Sauce

Combine 1 cup clear low sodium chicken broth, 1/4 cup reduced sodium/light soy sauce, 3 tablespoons sesame oil, 3 tablespoons rice wine vinegar, 1 tablespoon sake or mild sweet cooking wine and 1/2 teaspoon finely chopped fresh ginger.

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*JAPANESE MIGRANTS AND THEIR DESCENDANTS



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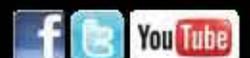
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Micki Kawakami

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."



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 Tablespoon white sesame seeds

Directions

- In a saucepan over medium heat melt butter and sugar with oil and soy sauce. Stir 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.

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 JACLe. 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."

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

- 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.
- Assemble the donburi with hot rice on the bottom, then add *nori*, tuna, and avocado. Top with ginger and serve.



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.

Ingredients

- 3-4 lbs chicken thighs or drumsticks (preferably boneless thighs)
- 3/4 cup shoyu
- 3/4 cup sugar
- 2 tbsp cooking sherry
- 1 tbsp sesame seed oil
- 1 tbsp sesame seeds
- 1/2 tsp Ajinomoto (optional)
- 1 clove garlic, minced
- 1 1/2 inch ginger, sliced and crushed

Directions

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

NATIONAL COVENTION 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 Promoters" kit will be presented to all who attend this session.

Session Two: "Now is the Time! Spreading the Word — 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. ■



COMMENTARY 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 greatly to a bigger picture of what occurred with increasing clarity. We can be better prepared to keep this type of social injustice from ever being repeated.

Words were indeed powerful during WWII, as they are today. Influenced by the constant use of tainted terms and deliberate fabrications, a substantial number of people during WWII were often under mistaken impressions regarding the Nikkei people. There was a popular notion that the Nikkei were placed into these camps for their own protection from vigilante activity.

Some of these people thought the government was

pampering 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 a military necessity.

These misperceptions even added to the burdens upon the inmates within the concentration camp. These rumors 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 "intern" is an established legal term specifically regarding 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 "internment camps."

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

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* Notice: For workshop descriptions, please check www.jacl.org/2012.

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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.

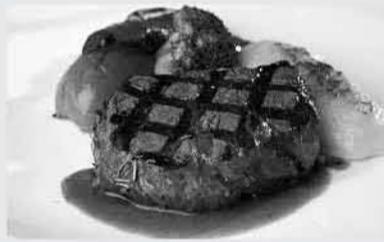


Ingredients

- 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 soak 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.



Takasumi Kojima

Tsukudani – Chutney

After tasting this condiment, people would say, "You old-timers sure know how to survive on camp food," according to Takasumi Kojima a former Tule Lake internee who now lives in Berkeley, Calif. The 78-year-old architect received this recipe from his mother, who worked in the Tule Lake mess hall during World War II.

This was "food for survival," said Kojima. "It was used by the Issei for preserving food without refrigeration, and can last a year, sitting on the kitchen shelf. Most Issei families made this condiment each spring and used the kerr jars for containers."

Ingredients

- 2 lbs small dried fish
- 2 lbs small dried shrimps
- 1 lb dried kombu
- 1/2 lb fresh ginger (peeled and finely chopped)
- 1/2 lb salt
- 1/2 cup shoyu
- 1/2 cup sake
- 2 lbs raisins
- 1/4 lb garlic (peeled and chopped)
- 1 1/4 lbs brown sugar
- 2 oz dried red chilies
- 1 cup vinegar

Directions

The day before you make the *tsukudani*, place the *kombu*, dried fish and shrimp, raisins, chilies and garlic in enough vinegar (approximate 1/3 of the total) to moisten thoroughly. Allow ingredients to macerate for 24 hours.

Peel ginger and slice. Mix the salt and sugar with the shrimp and fish. Heat pan with shoyu, sake, and brown sugar and stir in the ginger and dried fish and shrimp; add vinegar, garlic, chilies and all remaining ingredients and bring to a boil over moderate heat.

Reduce the heat and let the mixture simmer for one hour. Stir until the liquid evaporates.

While it is still warm, transfer mixture into a sterilized wide-mouth bottle and seal. The jar may be finished off in a hot water bath. Let stand for two weeks before serving. Serve as a side dish with rice.

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.



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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."



- | | |
|--|--|
| <p>Ingredients</p> <ul style="list-style-type: none"> • 1 Tablespoon maple syrup • Generous amount of Lawry's Seasoning Salt • 1/2 cup sweet vermouth • 1 cup shoyu | <p>Directions</p> <ul style="list-style-type: none"> • Thoroughly mix together and marinate steaks for at least 3 hours or overnight. Broil over charcoal. |
|--|--|

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 energy into my life. I am tackling things with new determination. I only spend time with the people I truly want to be with and only spend time doing the 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 can still 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 Kishiyama-Harbottle is the Pacific Southwest District representative on the Pacific Citizen editorial board.

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. Indiscriminately 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.

What can YOU do? Engage your friends and family in discussing the PoW resolution. Read more information on the issue. Support organizations that take a stand on the terminology issue. Help get endorsements on the PoW concept. For more information: <http://jacpowerofwords.org>. ■



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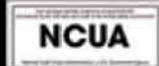
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FOR THE RECORD GORDON, AT LONG LAST

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 consciously 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

detention, and in the case of Fred Korematsu, government attorneys felt they had an individual whose defense for his actions was not nearly as strong.

Because Gordon was such an exemplary citizen in all ways — a model student, a Quaker and pacifist, someone who had never been in trouble in his life, a shining example of what America's youth should be — Justice Department attorneys made a strategic decision to forego the detention issue and chose to prosecute Hirabayashi on the curfew challenge alone. Consequently, his case was relegated to the lesser of the two legal issues that ended up before the Supreme Court.

Asked if this bothered him, Gordon responded that he made the decision to challenge both the curfew and evacuation orders because he knew that both were morally wrong and legally unconstitutional.

He once told me that even though he understood we could not stop what was happening to us, that someone had to openly defy the government's policies and challenge the legality of the military's racist orders.

And he was willing to go to prison for this because he understood it was *that* important.

It's great that Gordon at long last has gotten the recognition he so richly deserves for his principled stand. Better late than never, but then, I'm sure Gordon would have been humbled by the recognition and would not have made a big deal of it. True heroes never do. ■

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 the duties of citizenship.

Our country is a beacon of hope to many around the world due, in part, to our democratic tradition that allows Americans to express their views through free speech and through the ballot box. Other countries hold elections, but they are often a mockery because of fraudulent voting, heavy-handed voter intimidation, or implausible results (as in the former USSR).

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.

Nearly 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 healthcare 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 Pacoima, 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. Patricia 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 (Hiro) Eguchi, Nobuko (Bill) McCabe, Taeko (Richard) Kaili 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

Tiyo T. Asai

September 9, 1918 - April 26, 2012

Tiyo T. Asai, 93, 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 September 9, 1918 the daughter of the late Kitchitaro and Shaw Kajjura Taki. Tiyo 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 Miyo Arita of Rye Brook, NY.; children, Linda Olf of Amherst, MA, Ken Asai Jr. (& Diane) of Merrimack, NH., Susan Asai (& Theseus Sarris) of Malden, MA; granddaughters, Kimiko Ogg (& Matthew), Sarah Asai-Mckay (& Travis Mckay), Abigail



Brown (& Patrick), Caitlin Asai, and Ava Asai-Sarris, also, great granddaughter, Ayla Brown.

TRIBUTE

Yoichi Sato

May 8, 2012

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

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. Toshi was born February 8, 1918 to Masao and Matsu Fujimoto in Gardena, California, the third of eight children. During her high school years, she enjoyed participating in sports as well as playing her violin in an all-female orchestra. Following graduation, she attended beauty school. On July 27, 1940 she married Joe G. Kadowaki who predeceased her in 2001 after sixty-one years of marriage. During WWII, she and Joe were interned in Poston, Arizona where Toshi supervised beauty shops in the three internment camps. After the war, they resettled in Cleveland, Ohio and Toshi became the owner of her own beauty shop for thirty years. Toledo, Ohio then became their home and, not being one to sit still, Toshi began working part-time in Joe's company, Toledo Optical Laboratory, Inc. for another thirty years. In her free time, she loved to golf, bowl, play bridge, read and spend time with her siblings and family. She was a member of the Order of the Eastern Star, Japanese American Citizens League and Heatherdowns Country Club.

In addition to Joe, Toshi was predeceased by her parents, a son, Joe George Jr., siblings Masao, Esao, and Yetsuko. She is survived by daughters Janet (Jim) Brothers of Indianapolis, IN and Kathy (Irland) of Sylvania, grandchildren Doug Green of Mason, OH, Brian (Jean) Green of Monclova, Amy (Pete) Danford of Merchantville, NJ, Dr. David (Molly) Tashima of Palatine, IL, Kara (Paul) Mealy of Seattle, WA and Paul Tashima of Seattle, WA., great-grandchildren Ryan and Matthew Green, Avery and Miles Green, Liam and Henry Danford, Toshi and Martha Mealy and Gus and



Penelope Tashima. Also, sisters Haruko Kobata of Tustin CA, Teruko Kuwada of Dayton, OH, Aiko (Bob) Wada of Torrance, CA. and brother Sumi (Kiyo Anne) of Downey, CA. Toshi 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. While she will be missed by many, she 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 am at Sylvania United Church of Christ, 7240 Erie Street, Sylvania, OH. Visitation will precede the service from 9:30-11:00 am. In lieu of flowers, memorial contributions may be made to Sylvania United Church of Christ or the Kidney Foundation. Arrangements are by Walker Funeral Home.

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