MIT begins reality series about a chemistry lab.

Gil Asakawa on ‘cosplay’ at the anime convention

A recap of the JACL national board meeting.

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JACL BOARD PROCEEDS WITH TECHNOLOGY UPGRADES, A STAFF HIRE AND FUNDING FOR PLANNED GIVING PROGRAM

By Nahea J. Ko, Pacific Citizen Staff Reporter

SAN FRANCISCO — The JACL national board at its recent meeting discussed implementing technology upgrades in an effort to connect “desert island” national offices and make improvements to the organization’s infrastructure.

At the Sept. 15 meeting, members passed a motion authorizing Clyde Immler, JACL national business manager, to seek a proposal for a replacement accounting program at a cost of up to $50,000. Chip Laronde, the Pacific Northwest District governor, motioned to authorize getting a proposal to find a replacement accounting program. Toshi Abe, Eastern District Council, seconded that motion.

The board further discussed moving forward with other proposed technology upgrades.

“Over the past few months Priscilla [Ouchida] has asked us to engage and perform a general technology assessment of the different national offices to really understand what is working, what is not working, what the opportunities were and really give her sort of an unbiased perspective on what the priorities should be for improving the overall infrastructure for JACL,” said Ben Shupe, the Veng Group’s partner and COO, in a telephone conference at the national board meeting.

In July, the JACL contracted with the Veng Group to conduct a technology assessment outlining “findings and recommendations in hardware, software, internal/external communications, and process.” The assessment was conducted through in-person and telephone interviews. The total cost of the Sept. 4 technology assessment was $3,500, according to JACL National Director Priscilla Ouchida.

Shupe said JACL’s outdated technology infrastructure is hampering the productivity and efficiency at the national level. The Veng Group is a Washington, D.C.-based government relations and public affairs firm.

The Veng Group team includes President and CEO Vincent Eng, Shupe, partner George Wu (former executive director of DCA), partner Charu Gupta, director of government affairs Kimberly Goudsmit, senior policy associate Amina Abbas, senior policy associate Kimberly Tignor and marketing and fundraising professional Linda Cotton.

The technology assessment schedule of implementation, which does not include the Pacific Citizen office, is being initiated by the national staff and is broken down in three phases. The full implementation target date is Dec. 31.

Phase I includes proposed upgrades such as replacing the national’s accounting program at an estimated cost of $25,000. That cost is offset by $10,000 contributed by the NCWPN District Council. The first phase of the technology upgrades also includes replacing JACL’s national computer. The proposal suggests replacing 11 computers at an estimated cost of $8,250.

“I think [Ben Shupe] was looking at the Maes at the Pacific Citizen saying they had more Maes then there were personnel,” Ouchida said. “So he was saying there’s some opportunity for some redistribution of the newer Maes that were with the Pacific Citizen that were not being used because all of the Maes are newer than any of our PCs.”

The Pacific Citizen purchased new Apple equipment and technology upgrades in 2011, with funds generated from the Spring Campaign. The executive editor and assistant editor positions remain vacant with the departure of Lynda Lin and Caroline Ayagi-Strom.

A Sept. 7 memo distributed by Ouchida explains, “The Pacific Citizen is equipped with the newest computers (less than 3 years old). However, the number of computers is almost double the number of staff.” The report recommends taking “extra Maes from the Pacific Citizen to other offices as a temporary measure.”

Phase II of the technology project is proposed to take place in early 2013. The proposed upgrades in phase II include replacing the national’s fundraising software, Raiser’s Edge, with Salesforce. The estimated cost to configure Salesforce and train staff is $5,000. Phase II also proposes hiring a consultant to network the office for an estimated cost of $2,500 and staff training on Microsoft, Adobe and social media at a cost of $1,000.

In the final phase, it is proposed that national JACL contract a local consultant to provide tech support to the office at an estimated cost of $23,000 a year.

Other matters discussed at the JACL national board meeting include approving in executive session the hiring of Susan Yokohama, the current associate publisher of Nikkei Nation, to fill the vacancy of the business manager position at the Pacific Citizen’s office. The board also passed a motion to allow travel reimbursement of up to $5,000 to Steve Okamoto of San Mateo JACL to fund the Planned Giving Program. Okamoto will work on informing JACLers about including a donation to the JACL in their will or trust.

The next JACL national board meeting is scheduled for Feb. 23, 2013 at the national headquarters in San Francisco.
FIRST VISUALLY IMPAIRED PLAYER ON ‘MASTERCHEF’ COOKS UP A WIN

By Leilani De Gray, Pacific Citizen Contributor

When Christine Ha, a Vietnamese American graduate student from Houston, Texas, came before three highly critical judges during the auditions for season 3 of Fox’s “MasterChef” carrying a walking stick, it was clear that she was unlike any contender they had seen before on the show.

Ha was the first visually impaired contestant in the history of the show. But after creating a meal that was undeniably tasty, the 32-year-old proved that despite her disability she could cook with the best of them.

“MasterChef,” which focuses on nonprofessional home cooks, is not for the faint of heart. The cooking challenges are grueling. Any slip-up in the kitchen can send a contestant packing.

Ha, then, was able to cope with the chaotic environment, yet still serve up simple but flavorful dishes to win the title of “MasterChef.” In an interview with Pacific Citizen, Ha answers that question and much more.

What challenges did you face in the “MasterChef” kitchen?

Christine Ha: It was about acclimating myself to a new kitchen environment. I was so used to my kitchen at home. So, getting to know the kitchen was the initial challenge, and getting used to the set lights. Those things were very bright, which made it even harder to see anything. Those were probably the biggest challenges.

Did it help having an assistant on the show?

Ha: To level the playing field, it did. It would obviously take me a lot more time. Going into the pantry, I wouldn’t know where anything is or what they have. Having her there to be able to tell me, “There are oranges here, blood oranges there” and times helped to level the playing field because it would be impossible or would take me forever if I didn’t have an assistant.

Can you tell me about your visual impairment?

Ha: I was diagnosed with an autoimmune condition several years ago called NMO, or neuromyelitis optica. It’s an autoimmune condition that affects the central nervous system. It affected my optic nerves. My optic nerves were inflamed quite frequently and over time it caused me to lose my vision. It also affected my spinal cord, but I’ve been able to recover from that.

Are you fully blind or partially blind?

Ha: It’s a common misconception for people to think of blindness as vision being all or nothing. So, if a person says they are blind, people assume they see nothing but darkness, but that’s not true. It’s like a spectrum. So for me, I don’t see just complete darkness, I do see a little bit of light and I can see a little bit of color and some vague shapes.

The best way to describe it, usually I tell people it’s like taking a really hot shower, getting out and when you immediately look over at the mirror it’s really steamy and fogged up. That’s how I see.

How old were you when the blindness occurred?

Ha: It gradually happened over time, mostly in my 20s. I lost a lot of vision in one of my eyes when I was about 20 years old. Then, when I was about 24, the vision in both of my eyes decreased to where I could no longer drive. And then in 2007, it further decreased to where it is now, where I can’t walk in unfamiliar environments without help.

What were your initial struggles when your vision deteriorated and how did you overcome them?

Ha: I wouldn’t say that it was easy at all. After I initially lost my vision, I was depressed and devastated especially because I thought I had to stop cooking and doing a lot of things I used to do. I went through hard times, but at the end of the day I’ve been through so much in my life already that I think you let yourself pity yourself for only some time. But then you have to at some point pick yourself up and move on because life doesn’t stop for you.

On the show, you talked about trying to recapture the dishes your mother made before her death. Which foods or meals of hers do you remember most?

Ha: She was a very, very awesome cook and I totally regret not spending more time in the kitchen with her because she left no recipes, and now I’m left trying to figure out how to recreate her food. She made a lot of Vietnamese comfort food like chicken noodle soup, spicy beef and pork noodle soup, catfish, eggrolls and braised pork belly that I made in the finale. I really miss it.

When did your love for cooking begin?

Ha: I didn’t know how to cook at all when I went off to college. All I knew how to cook was scrambled eggs and toast, and instant ramen.

I was sort of self-taught and evolved.

Were you surprised by how well received your food was by the “MasterChef” judges?

Ha: Sometimes it did surprise me, but I cooked for a lot of friends and family, and they seemed to rave about my food. I’m my own worst critic, but I’m not completely surprised that the judges liked my food.

Did you ever think that you’d make it to the final three and then battle it out for the title?

Ha: Definitely not because I really felt that my vision loss was a huge disadvantage. Also, I always never really expect anything but the worst. Every challenge I would go into, I always would assume I was going home. To even get that far, was a shocker for me.

Besides being shocked what other emotions did you have when were awarded the title of “MasterChef”? Ha: It was the most surreal, bizarre feeling that I’ve ever had in my life. It was almost like an out-of-body experience. I could not believe it.

While I was very proud of myself that I accomplished so much and beat out all the other cooks, I was very humbled by it at the same time because I do feel like I share the title with everyone else on the show.

I think it just came down to how people played the game – having the drive, having the tenacity to persevere and push all the way through without giving up. It was also about doing well on team challenges or trying to avoid pressure tests. It comes down to strategy as well. I think that just the way the hands were dealt, I happened to win but in all honesty I think everyone was an excellent cook there and I respect everyone a lot. I have learned from them and they have learned from me. I feel humbled by it.

Which was your favorite and least favorite challenge on the show?

Ha: I would say my favorite challenge was the team challenge where we did the food trucks on Venice Beach because of being on the beach… and the fact that I had a good, strong team behind me. Also, we were given Indian cuisine and I felt it was my forte.

My least favorite was definitely the elimination round where I was placed with Stacy [Amaundine] on a team, and we had to recreate the Japanese platter. That was heartbreaking for me, and it was difficult because we were doing a tug-team and I had to sit on the sideline.

How has life changed since the show concluded?

Ha: I definitely get recognized on the street. It’s a little crazy when people call my name, and I have no idea who they are or what they look like.

People are saying how I have inspired them in all sorts of ways. It is rewarding to be that beacon of hope for people, and I think that’s better than any prize.

What advice would you give to those who are visually impaired and think that their dreams are unattainable?

Ha: My advice would be, don’t be afraid to dream big because a year ago I never thought I would be sitting here. I never thought I would be in the top 100, then the top 36, top 18, top five, top one. It is OK to be upset about life when bad things happen. It’s very normal and healthy to be upset and to cry about it. But you have to allow yourself only a small amount of time to pity yourself… like I said, life doesn’t stop for you. And you can’t let life pass you by without trying to make the most out of what you are given.
MIT PREMIERES NEW ‘GEEK FUN’ REALITY SERIES ABOUT A CHEMISTRY LAB CLASS

The reality series ‘ChemLab Boot Camp,’ which began Sept. 18, aims to inspire young viewers to pursue science careers.

By Naleza J. Ko
Reporter

Fourteen freshman students at the Massachusetts Institute of Technology took on a cutting-edge experiment never before attempted in their on-campus chemistry lab: reality TV.

The students signed up for the four-week course called “5:301 Introductory Lab Techniques” in January only to later find out that a camera crew would film the class for a new reality series called “ChemLab Boot Camp.”

The reality series includes 14 short episodes that mix “geek fun of open education resources with the immediacy of reality TV.” The episodes, which premiered Sept. 18 on the MIT OpenCourseWare website, are about two to five minutes in length.

“The reality series reveals the fast learning of these students: from being afraid of the lab and knowing very little on their first day, to feeling comfortable like real science researchers, knowing many basic lab skills by the end of the three-week course,” said John H. Dolhun, an MIT instructor in the lab course.

Professors like Dolhun say the reality series aims to show the human side of students in a laboratory setting. He also hopes the reality series inspires more students to study science.

Students in the “5:301 Introductory Lab Techniques” were documented on camera taking on experiments like synthesizing penicillin, which they tested on the E. coli bacteria.

“One of the big episodes focused on the single crystal growing project, and whoever had the biggest single crystal got to go out to lunch with the professor. So it was this big competition. So you’ll see all the drama unfold,” laughed Emily Yau, a 19-year-old Taiwanese American, who is studying chemical engineering. “So you’ll see alliances form and you’ll get to see our competitive side, and our personalities come out during those couple of episodes definitely.”

This MIT reality series may not bring the drama and party lifestyle often associated with MTV reality shows like “Jersey Shore.” But the freshmen in this science reality series had a lot at stake. The students who passed the class were guaranteed a paid or for-credit job in an MIT research lab.

“I think it’s a fun take on reality shows,” said Hansol Kang, a 19-year-old Korean American chemistry major. “You learn something from it and it’s still fun. So I think it’s a good way to get immersed into science and to learn more about MIT.”

Kang, who has a 4.5 grade point average, says she doesn’t have time with her busy school schedule to check out reality TV shows. She does, however, watch Asian American online stars like Kevin Wu of KevJumba and Ryan Higa on YouTube. Just like her favorite YouTubers, Kang was able to create videos of herself while attending the lab course.

A video camera was temporarily given to each student so they could record their lives outside of the chemistry lab.

Yau, who holds a 5.0 GPA, says she’s not a science geek but more of a science enthusiast. She used the video camera to show the unique campus life at the college, aside from the stereotypical science geek culture typically associated with MIT.

“We have people who build roller coasters and take computers and do crazy things with them. And then we also have people who are involved in athletics, everything,” Yau said, who also captured her dorm life on camera. “I was really nervous choosing to go here because I heard it would be really hard, and I thought it would just be like everyone would be stereotypically nerdy and just studying all the time. But it’s not like that at all.”

Directed and produced by MIT alum George Zaidan, the reality series was funded by Dow Chemical. The aim of “ChemLab Boot Camp” is to inspire others to pursue engineering and science careers.

For students who had the chance to participate in the reality series, they’ll always look back fondly on their experiences in the unique lab course.

“I’m definitely going to remember this one because it made me really enjoy working in the lab. I had no lab experience prior to this,” Yau said. “I think I’ll also remember this because it helped me form really good friendships with so many of the people in there.”

“We were all in it together. It definitely made us get closer together and really bond over shared hardship.”

Episodes of “ChemLab Boot Camp” will be released weekly online. To sign up on the ChemLab Boot Camp email list visit, http://ocw.mit.edu/high-school/
'Cosplay' Is the Highlight of an Anime Convention

By Gil Asakawa

In a casual follower of anime and manga, not a serious fan, so when I recently attended Nani Desu Kon, Denver’s anime convention, I was there mainly to enjoy the attendees’ passion for the crazy freaky show of “cosplay.”

Cosplay is a word coined by a Japanese animator, Nobuyuki Takahashi, after attending a Los Angeles anime convention in 1984. He was taken by how many American fans dress up to role-play their favorite anime characters. When he returned to Japan and reported on his trip in the racula at home, he called the phenomenon costume, a typical Japanese language trick of creating a pun by collapsing two words together: Costume Play.

At NDK, costumes were definitely front and center. The annual Cosplay Costume, the main event for many attendees, filled the hotel’s event center. The lobby, halls, restaurants and conference rooms were all thick with people dressed to kill — in a cartoon. The hotel reserves every room in the entire hotel to reserve all convention rooms, which were all thick with people dressed to kill — in a cartoon.

There were lots of younger kids with their families. I liked one family with two young girls dressed as anime characters, while the mom was dressed as Laura Croft, the Tomb Raider, with pistols trapped to her legs and dad was a pretty decent approximation of Superman.

It was taken freak show of fans dressing in a pun for the main event for many attendees, filled the hotel's event center. For attending a Los Angeles anime convention in 1984, I think NDK and other anime conventions are good for building relationships between Japan and the U.S. I’ve spoken to a young man who was going to major in anime in Japan because he fell in love with Japan through anime, and I’ve met people who studied martial arts because they were initially introduced to it via anime. A lot of fans want to visit Japan.

By the looks of some of the contestants, who went to great lengths to replicate some of the finest details of their (admittedly fictional) characters, they’ve already practically ambassadored of Japanese style, if not quite authentic Japanese culture.

The challenge will be to take this passion for pop and add on a layer of knowledge about cultural traditions, and appreciation for Japan in real life.

Gil Asakawa blogs at www.nikkeiview.com and is a former Pacific Citizen Editorial Board Chair, as well as author of “Being Japanese American” (Stone Bridge Press 2004).

Your ‘Eurasian’ Is My ‘Oriental’

By John Tateishi

Some comment recently on the PC that she hates the term “hapa.” She says you should instead promote the word “Eurasian.”

Coming from the generation that knows that word only too well, let me say that I hate the term Eurasian. For me, it recalls denigrating attitudes toward anyone of Caucasian-Anisan mixed blood where being white was great but being Asian was not; of the consequences of the geopolitical designation of Indo-China and the French occupation of an Asian people; of forbidden exoticisms; of stories in which the Eurasian girl was always left tragic.

It is very much a generational thing, of course. Up through the 1940’s and 50’s, Eurasian was a reference for women, never men. It reflected a white attitude toward Asian women as exotic but forbidden (or put more crudely, to be used) — Asian women as desirable, but only up to a point. She was exotic and beautiful, and of course it was the Asian part of her that made her so. And if movies reflected real life, the relationship with an Eurasian was only an interlude. Ultimately the white man returned to what he found: proper and socially acceptable.

Growing up after the war, we saw our share of Eurasian kids, a result of Japanese international marriages. It was bad enough that mixed-race JA kids were in a mainstream-imposed limbo for being Eurasian, but it was even worse that the Japanese American community rejected them. It had everything to do with racial politics, with racism from within the JA community. Fortunately, that situation has improved.

The word “Eurasian” was a word created by whites, be it American, French, British, or whatever, to describe anyone of Caucasian-Anisan mix. “Hapa,” on the other hand, comes from Hawaiian slang and denotes someone of mixed race, ethnicity and culture and has been chosen by many of the people who fit that description, much the same way that Asian Americans rejected the mainstream characterization of us as “Oriental.”

In Hawaii, multiraciality is a fact of life and goes far beyond European-Anisan mix: it includes all possible combinations of practically every Anisan ethnicity, and the hapa reflects this. Hawaiians embrace their multiraciality, here on the mainland, Japanese Americans used to shun it.

In the mid-1980s, a young woman named Sheila Chung came to the JACL’s Washington office to discuss hapa issues with us and to seek our support because if any organization in our community should have been sensitive to the kinds of discrimination JA hapa youth experienced, it was the JACL.

It was a new issue for us. I think I was typical, having grown up knowing about hapa kids but never really having thought about their exclusion from the community. For me personally, it was not until this particular meeting with Sheila, who talked about her struggle for acceptance and equality, that I realized how Japanese Americans had internalized such negative attitudes towards mixed-race Japanese individuals.

“Hapa” was a new word to us which de...
A NATIONAL GUIDE TO NOTABLE COMMUNITY EVENTS*

>>EDC
Kwang Young Chun Exhibit at Asian Arts & Culture Center
TOWSON, MD
Present to Dee, 8
Asian Arts & Culture Center
800 York Rd.
Korean artist Kwang Young Chun’s series “Aggregation”, which he began in the 1990s, includes Styrofoam wedges, wrapped in Korean mulberry paper and hand-inked. The paper is from old books and wrappers of herbal medicines.
Info: Call (410)704-2897.
2012 National JACL Gala Awards Dinner: A Salute to Champions
WASHINGTON, D.C.
SEPT. 27. RECEPTION: 6 P.M.
DINNER AND PROGRAM: 7 P.M.
J. W. Marriott Hotel, 1313 Pennsylvania Ave. NW
Sixth Annual National JACL Gala Awards Dinner. Among the honorees: Phil Yu, founder of Concord Art Association will host Gala Awards Dinner. Among the honorees: Jean Ushijima, served in WWII.
Info: Visit www.advanceequal.org or call 202/296-2300.

>>PNW
Portland Taiko “People of the Drum” Presentation
PORTLAND, OR
Oct. 21, 3:30 p.m.
University of Park Community Center
900 N. Foss Ave.
Portland Taiko is collaborating with Obo Addy Legacy Project, Medicine Bear, Mexico Tiahui, and muralist Rodolfo Senna for this event.
Info: Call 503/725-3307 or visit www.portlandonline.com.

>>NCWNP
Beginner Language of Aloha
SAN FRANCISCO, CA
Present-Oct. 24, 6:30-8:30 p.m.
JCCNC, 1840 Sutter St.
Learn the Hawaiian language in this six-week introductory class on the essence and core of Hawaii, its people and the language.
$75 members/$105 nonmembers.
Info: 415/867-3865 or email programevents@jccnc.org.
The 11th Annual Voters Education & Candidates Forum
SACRAMENTO, CA
SEPT. 30, 12 noon to 4 p.m.
California State University, Sacramento
6000 J. St.
The Asian Pacific Islander American Public Affairs Association Community Education Foundation will host the 2012 forum. The chief moderator will be Dan Walters of the Sacramento Bee. There is a VIP reception (by invitation only) from 4:30 to 6 p.m.
Info: Call 916/928-9988 or visit www.apapa.org.

>>PSW
Motoi Yamamoto Art Exhibit
LOS ANGELES, CA
Until Dec. 8
Loyola Marymount University’s Laband Art Gallery
1 LMU Drive MS3436
Japanese artist Motoi Yamamoto presents his exhibit Return to the Sea: Saltworks exhibit. Yamamoto is known for working with salt to create temporary, large-scale installations.
Info Call 310/338-2880 or email ardenv.shaw@lmu.edu.

>>PSW
Yoshio C. Nakamura Art Exhibit
WHITTIER, CA
Oct. 20- Nov. 15
Rio Hondo College Art Gallery
3600 Workman Mill Rd.
Yoshio C. Nakamura, an award-winning artist, was the first faculty member to sign a contract with the Rio Hondo College. The retrospective show includes paintings, graphics and other media. A reception will be held at Oct. 4 at 7 p.m. to 8:30 p.m.
Info: Call 562/908-3492 or visit www.richond.edu/arts.

>>PSW
Little Tokyo Sushi Graze
LOS ANGELES, CA
Oct. 6, 10 a.m.-2 p.m.
100 N. Central Ave.
This walk will introduce you to some of the many varieties of sushi along with the unique history of the food and the neighborhood. $70 JANN members; $80 nonmembers, includes admission. Comfortable walking shoes are recommended.
Info: Call 213/625-0414 or visit www.JANN.org.

16th PSWOC Annual Awards Dinner
The Living Legends of JACL
LOS ANGELES, CA
Oct. 6, 6 p.m., reception; 7 p.m., dinner.
The Center at Cathedral Plaza, 555 W. Temple St.
A salute to leaders who, through example and spirit, reflect JACL’s legacy and commitment to greater diversity, inclusion, and social justice in our society. Community honorees include: Union Bank, Harry Honda and Helen Kawagoe. Chapter honorees include: Jean Ushijima, West LA.; Masako Takiguchi, Arizona; Kerry Kaneichi, Venice; Kanji Sahara, Greater L.A. Singles; Mitzi Kushiha, San Fernando Valley; Ed Mifloma (posthumous), San Diego; Meiko Inaba, Riverside; Jefferson Kuni-saki, Ventura; and Nancy Okubo, SELANOCO.
Info: Gary Mayeda, 213/626-4471 or gmayeda@aol.com.

The Go For Broke’s 11th Annual Evening of Aloha Gala Dinner
LOS ANGELES, CA
Oct. 12
Westin Bonaventure Hotel
404 S. Figueroa St.
Cost: $25/ Individual Nisei vets; $75/ All other vets and spouses of vets; $200/ Individual.
The Go For Broke Education Center presents its annual Evening of Aloha, which supports raising awareness among youth about the Nisei soldiers who served in WWII.
Info: Visit www.goforbroke.org or call 310/320-9097.

20th Annual AIDS Walk L.A.
LOS ANGELES, CA
Oct. 14, 8:30 a.m.
West Hollywood Park
611 S. Kingsley Dr.
The AIDS Walk Los Angeles focuses on public engaged HIV/AIDS prevention, treatment and advocacy programs. Since the inception of the event, $72 million has been raised in Los Angeles.
Info: Visit www.adswalk.net or call (310) 865-2225 or email jnushoi@earthlink.net.

>>MDC
Christ Church of Chicago Akt Matsuri
CHICAGO, IL
Oct. 6, 12 noon to 4 p.m.
Christ Church of Chicago
6047 N. Rockwell St.
The Christ Church of Chicago is gearing up for its annual akt matsuri. There will be food and handcrafted items for sale.

ADVERTISE HERE
Events in the calendar section are listed based on space availability. Don’t see your event here? Place a ‘Spotlight’ ad with photos of your event for maximum exposure.
FOR MORE INFO:
pc@pacificcitizen.org
(800) 966-6157
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### In Memoriam

#### Fushiki, Tomiyue, 87, Gardena, CA
- Sept. 8: she was the beloved mother of Nancy Yoko (James) Imamura, Mary Keiko (Shin) Asami, Arlene Miyoko (Gary) Yee, Elizabeth Shihoko (Todd) Shioda; grandmother of Megan, Piyas, Eric Imamura, Kristin (Steven) Du, Lyndsey, Matthew Asami; Garrett, Sabrina, Joshua Yee, Kyle, Bethany, Amanda Shioda; sister-in-law of Hiroshi Fushiki; and son of Roy and George Fushiki.

#### Horii, Jim Yoshiho, 86, Gardena,
- CA, Sept 14: survived by his beloved wife, Jeanette Fukiko Horii; children, Roz (Steve) Yim, Ronnie (Terry) Takasaki and Aaron (Katherine) Takasaki; grandchildren, Garrett Yim, Jason Yim, Ashley Takasaki, Tyler Takasaki, Hanako Takasaki, Kyle Takasaki and Kacie Takasaki; siblings, Helen Okano, Louise Kawamoto, Mary (Kazuo) Kayama, Howard (Paula) Horii, Harry (Chisa) Horii and Robert (Mary) Horii and survived by many nieces, nephews and other relatives.

#### Kamooka, Takashi, 97, Peraluma,
- CA, Sept 9: a long-time Sonoma County JACL who was honored recently with Lifetime Service Award by Emeri Buddha Temple, born in Watsonville, Amache internnee; he loved working on his farm best known for daikon, a memorial service on Sept. 22 at 5:00 pm at Emeri Buddha Temple, Sebastopol, CA; Survived by wife, Yukino; children, Mary Peebles (Patrick), George (Kathleen), Kathleen Terusai (Steven), Jennie Kamooka-Yu (George), Carolyn, predeceased by parents Ei and Buichi Kamooka; Kamooka was also the chairperson of a scholarship education committee at American Association of Japan University Women; survived by husband Dr. Koichi Mera, chair of a study group for Japan's rebirth and former professor of international business at USC, her three children; a son, Yūka Mera, of Tokyo, Japan, and his wife, Hisako, a daughter, Yumi Mera Kuswaya, of Greenwich, CT, her husband, Eichiro, and their three children, Kiyomasa, Hiyuki, and Aya; and a second son, Eiki Mera, of Westminster, CA, his wife, Jennifer, and their two children, Nicholas and Conrad. Mera was deeply loved by her family and many friends and will be greatly missed.

#### Mera, Masako, 76, Pacific Palisades,
- CA, Sept 12: she was born to the late Motomu and Mutsumi Yamaguchi, daughter Martha, 5; daughter-in-law, Mariko (Gary) Yee, Elizabeth and other relatives.
- Mera was preceded in death by eldest sister Chieko (Todd) Shimada, grandmother of Megan, Ryan, Eric Imamura, Kyle, Bethany, Amanda McFarland, Eileen (Chris) Johnson and other relatives.

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### TRIBUTE

#### Yo Hironaka
- Yo Hironaka passed away peacefully on Aug. 30, 2012, in San Francisco. Yo grew up in San Francisco and spent most of her adult life as a San Francisco resident. During World War II, she was incarcerated with her family at Topaz, Utah, during the duration of the war. She was a long-time community volunteer involved with a number of organizations and remained active until recently. She served on the board of directors of the Japanese Cultural and Community Center of Northern California and the San Francisco Chapter of the JACL for decades. Yo organized the Chapter’s October health fair each year. She also was a Deer on the Cheon United Presbyterian Church and a long-time Sunday school teacher. She received multiple honors and awards for her community service.
- She was the loving spouse of the late David “Takii” Hirooka and loving mother of the late Maria Hirooka. Her parents, Konosuke and Pui Kikuta, and her brother, Kenichi Kikuta, preceded her in death. Yo is survived by several nephews, nieces and their families. She is also survived by Angeline Ong, her sister-in-law of Yoko Hirooka, and many nieces and nephews. Yo will be remembered for her community service, her strength, her independence, and her love for the Giants, 49ers, and Warriors. Yo touched the lives of many boys and girls and, indeed, for so many to shed tears for her love and support over the years.
- Yo will be remembered for her community service, her strength, her independence, and her love for the Giants, 49ers, and Warriors. Yo touched the lives of many boys and girls, and, indeed, for so many to shed tears for her love and support over the years.

#### Dan Uchimoto
- Oct. 9, 1921-Aug. 23, 2012
- Dan Uchimoto, 90, of Richmond, CA died peacefully at his home Aug. 23, 2012. Dan was born Oct. 9, 1921, grew up in Susan Valley, CA and attended Armijo High School. Dan and his family were interned at the Gila River, AZ relocation camp during the Second World War. He left camp to attend Lorca College in Dubuque, IA. Before graduating, he joined the Army and served with the famed 442nd RCT, composed of Japanese American soldiers. Dan fought in Europe and received the Bronze Star, Combat Infantryman’s Badge and Presidential Unit Citation with Oak Leaf Cluster. After the War, Dan graduated with Bachelors and Masters in Science degrees from UC Berkeley. Dan was a public health director for the State of California for twenty-five years.
- Dan is survived by his wife, of 60 years, his son William (Manami), grandchildren Adam and Audrey, brother Warren, sister Amy Nakano (Albert), sister Laura Nakashima, and 10 nieces and nephews. A memorial service with full military honors will be held in San Francisco at The Shepherd United Methodist Church in Richmond, CA on Aug. 30.
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mandated a new attitude.

Not long after that meeting, Sheila established the Hapa Issues Forum in the Bay Area, and through the organization with Sheila as its director, college-aged hapa youth began to organize to seek acceptance and empowerment within the JACL community, and for the first time, sought to have a voice among Japanese Americans.

Encouraged by what they saw happening with the Hapa Issues Forum to the north, a movement of multiracial youth in Southern California began a dialogue through pan-Asian organizations and culminated in a Hapa Forum conference in the early 1990s in Orange County. I believe the first of its kind in the Asian community. It was educational to hear so many of these young people talk about the kinds of exclusion and discrimination they experienced by both mainstream and their respective Asian communities. I had no idea that the attitudes towards them were so universally harsh; many of the speakers fought back tears as they made their presentations and participated on panels that sought to explore hapa issues in depth.

The Hapa Issues Forum, which was the driving force behind the fight for equality by multiracial APA youth, disturbed a little more than a decade after it was formed because, as Sheila stated, the organization had achieved its goals. Enormous changes had taken place in the Asian community through the efforts of the HIF and other groups, and hapa youth were no longer ostracized and made to feel like outsiders in the community.

And in the course of those changes, multiracial youth rejected the label “Eurasian” and adopted “hapa” as their identity and as an expression of their empowerment. I asked Sheila in that first meeting what her ideal world would be, and she said a world where we would look at someone like her or other hapa young people and not even notice. That’s precisely the world she and the other hapa youth have created, and we’re all the better for it.

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memorates the Buddhist story of how the monk Mokuren (Mogallana in Sanskrit) had a vision of his mother suffering in the hell of hungry ghosts, punishment for being stingy during her life.

Shakayamuni Buddha told him to go out and care for his fellow monks and the community, and in this way he was able to free both his mother and himself. When he learned that he had indeed saved her, he danced for joy and gratitude.

Every weekend all up and down the west coast, in Hawaii, and wherever there is a Japanese American community, there is an Obon dance at the local Japanese American Buddhist temple. The community gathers to remember family members that have passed and to dance for the spirits of their ancestors and for the community. Japanese American Boy Scout and Girl Scout troops often go clean the headstones in the Japanese American sections of old cemeteries.

My children love dressing up in kimonos and yuhkas and dancing around the pagoda tower with the community, eating delicious food (teriyaki chicken, tempura, spam musubi, sashimi, mocha, aipn, shaved ice, mores), watching the taiko drummers strut, listening to the minyo band croon all those old Japanese folksongs, and dance.

The dancing does not take place up on a stage like a performance for an audience, but down on the ground, with everyone together. There are always several elegant older Japanese American ladies from the different dancing schools with perfectly coiffed hair piled high up on their heads wearing matching kimonos leading the different dances, but farther back in the circle, folks really scramble to keep up with the steps, with only paper lanterns and glow sticks to light the way.

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