

SPECIAL FOOD ISSUE



PACIFIC CITIZEN

THE NATIONAL
NEWSPAPER OF

June 6-19, 2014

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THE FLAVOR PLAYGROUND

The OC Night Market
offers foodies the ultimate
culinary fix.

PHOTO: IIRAPAS/OLIVE



Koda Farms
Expands Its
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Korean Bites
by Chef
Judy Joo

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Letter FROM The Editor

CELEBRATING OUR 85TH YEAR AND THE FUTURE OF THE P.C.

Graduation ceremonies. Kids splashing in swimming pools. Outdoor picnics with friends and family. Weddings. Church carnivals. Obon dancing. Long-awaited (and deserved) vacations to fabulous destinations. Ah... the joys of summer!

There's just something refreshing and invigorating about summer, and perhaps no where is that more evident than at the *Pacific Citizen*, where that feeling is in full swing.

The *P.C.* is as busy as ever, continuing our daily operations to bring our readers AAPI news and information from our communities and beyond. And helping us do that now is our newest staffer, Tiffany Ujiye, who joins the *P.C.* as Assistant Editor.

I am proud to welcome Tiffany and announce that she will be an integral part to our staff and our efforts to move the *P.C.* into the future with a new and improved website that will make it the place to search for AAPI news.

A special thank you goes to the JACL National Board for reinstating and approving this vital position to the *P.C.*'s editorial staff.



P.C. Assistant Editor Tiffany Ujiye (left) and Executive Editor Allison Haramoto

Your commitment and support to us is truly appreciated and recognized.

Tiffany also joins the *P.C.* at a momentous point in the newspaper's history.

This year the *P.C.* is marking its 85th year as the national newspaper of the JACL. Throughout the decades, the *P.C.* has been there to cover history's most important moments —

from World War II to the civil rights era to redress to equal rights for all — and we have no plans to slow down.

But the *P.C.* needs your help more than ever. Our Spring Campaign is the single most important push to keep our legacy alive!

Our staff is energized and ready to move the *P.C.* into the future, and your donations absolutely help fund our daily operations, purchase necessary office equipment and finally complete our archives.

Keep the *P.C.* on your radar because in the coming months, you'll see the fruits of your generous donations with our relaunched website.

The future is now, and the *P.C.* is yours. Make your voice heard by letting us know your thoughts on where you'd like to see us — in print, in digital or both! Tomorrow starts with today. Onward and upward we shall go!

Sincerely,

Allison Haramoto, executive editor

Letter TO The Editor

Dear Editor,

I wish to thank Masaru Nakawatase and Phil Shigekuni for their letters printed in the *Pacific Citizen* (May 2-15, 2014). I thought they provided the most lucid explanation of the favorable and negative actions in the history of the JACL.

Nakawatase indicated JACL's great accomplishments for the Nikkei under great adversity, while Shigekuni indicated JACL's harmful actions against many Nikkei. I find both views compatible with each other.

I wish to also thank the *P.C.* for publishing the column by John Tateishi. He is a good substitute for the former *P.C.* columnist Bill Hosokawa and Bill Marutani. Credit Tateishi's writing that aroused Nakawatase and Shigekuni to respond.

The best part of the *P.C.* is the Letters to the Editor. I've said this before and I'll say it again — get rid of the wasted front page of the *P.C.* content and substitute it with actual news and more Letters to the Editor.



Sincerely,

Yukio Tazawa
Seattle Chapter, JACL

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NIKKEI VOICE

GROWING UP WITH STINKY, SLIMY, ALTOGETHER WONDERFUL JAPANESE FOOD

By G. A. Arai

I'm a foodie. Everyone knows this. I write about food, I take photos of food everywhere I dine, I love to cook and I love food from everywhere. One of my personal rules has always been, if someone somewhere in the world eats something, I'm willing to try it... at least once.

So, I've had chocolate-covered ants. Fried grubs. The meat of some strange animals that you wouldn't think humans ought to eat, like rat snake brats.

In a way, I was prepared for this gastronomic open-mindedness (open-stomachiness) by growing up Japanese. I was raised in Japan until I was 8, but even lifelong Japanese Americans know what I mean when I say that Japanese cuisine — although hailed today as the epitome of high culture and is accepted as mainstream with commonplace dishes like sushi, ramen, tempura, sashimi and teriyaki — can feature some nasty stuff.

Foul-smelling, slimy and sticky-textured. Food that's best swallowed quickly, without chewing or thinking about it. No savoring the flavor, just pop it in and send it down the chute.

A lot of people probably would disagree with me, but I feel that way about oysters. I think they're gross. Keeping my personal rule in mind, I'll eat them. If I'm at a nice restaurant in a town like Boston, where oysters are de rigueur. But I won't seek them out and suggest an oyster bar for a night out.

It's ironic, then, that people who would slurp down an oyster at a moment's notice would probably the mussels get grossed out at some things I love: raw eggs mixed with soy sauce and drizzled on hot rice; natto (fermented soybeans) mixed with soy sauce and hot rice;

crunchy takuan; oden, an colliferous winter stew.

Natto, in particular, seems to turn off lots of Japanese in Japan as well as stateside. I'm told natto stinks, though I've never felt offended by its odor. People say it smells like dirty feet, but durian — the ugly, spiny fruit of Southeast Asia — smells much more like dirty feet than natto. But more than the smell, people think natto is yucky because of its slimy, snotty texture. From fermentation, the soybeans are coated with a transparent film that evokes the slimy coating of the creatures in the "Alien" movies. But you know what? Natto is one of the most healthy foods you can eat (Not so much the white rice you'd mix it with, however...)

Takuan is a side dish I grew up with, one of the myriad of "tsukemono" or pickled and prepared vegetables that are served alongside traditional Japanese dishes. Takuan is just pickled daikon radish. It's usually bright yellow, from the addition of ground turmeric, and tastes sweet and salty and crunches when you eat it. But when you just smell it, it stinks to high heaven.

My wife, Erin, has a wonderfully easy family recipe for making daikon, so every couple of months, she makes a big bowl of it and puts it in five or six jars for my mom, who eats a few pieces with every meal. Once it's made, we let it set overnight on the kitchen counter, and then I try to get the jars to my mom's house tight away because it stinks up the whole house, and my cat, too. For the next couple of months, every time my mom opens her refrigerator door, it smells like something crawled in there and died.

>> See JAPANESE FOOD on page 16



FOR THE RECORD

STILL MY HERO

By John Tateishi

When I began writing this column on Friday morning, my opening statement was this: It's possible and maybe even likely that Eric Shinseki will have resigned as the Secretary of the troubled Department of Veterans Affairs by the time this column appears in the P.C.

I hope not."

As it turns out, it was too much to hope for because by that afternoon on May 30, the media announced his resignation. Much maligned and under ferocious attack for the VA scandal that surfaced at the Phoenix VA earlier this year, Shinseki had been under fire to resign, mostly by Republicans, joined in the end by some Democrats.

What began with a whistle-blower report of corrupt administrative practices at the Phoenix VA facility erupted into what appears to be a systemic problem throughout the VA service.

An inspector general's preliminary report of the VA system issued May 28 presented a scathing picture of serious malfeasance at over half of the VA's hospitals and added fuel to the fire for those who demanded Shinseki's resignation.

The problems at the VA were not of Shinseki's making. He inherited them. They existed for decades, long before he was sworn in as Veterans Affairs secretary. Let's face it: The VA for decades has labored as a dysfunctional bureaucracy that is badly understaffed and has had to face increasing demands as thousands of veterans returning from Iraq and Afghanistan have sought care.

In his five years as Secretary, Shinseki asserted a bold vision to eliminate homelessness among veterans by 2015 and overhaul much of what didn't work within the system. While he was surprisingly successful in dealing with both issues, he was blind-sided

by the more recently publicized waiting-time scandal.

Shinseki was willing to take responsibility for the current scandal. At heart, he's a good soldier who is willing to fall on his sword to allow the president time to repair the political damage caused at the VA.

But Congress must also bear some of the blame. Forty-one Republican senators filibustered earlier this year to kill a bill that would have provided landmark funding for badly needed resources at VA facilities around the country. In fact, it was those same 41 Republican senators who clamored the loudest for Shinseki's resignation.

The only words I have for such shameful hypocrisy cannot be printed in these pages. Throughout the ordeal of this witch hunt, Shinseki was abandoned by virtually everyone. Michael Blechler, a Vietnam veteran and the director of *Swords to Plowshares*, was one of the only voices heard publicly in Shinseki's defense.

The JACL, I noticed, remained curiously silent throughout the ordeal.

I regret that Shinseki wasn't given the opportunity to deal with the corruption and malfeasance reported at VA facilities around the country. I have every confidence that, if given the chance, he would have done much to correct what only recently had become known of the appointment time problems at so many VA hospitals. These were fixable problems that could have been corrected while investigations continued.

Eric Shinseki has had a long and distinguished career serving this nation, 38 years as a highly decorated soldier and five as the Secretary of the Department of Veterans Affairs. He survived two combat tours in Vietnam but could not survive the embittered battlefield of Washington politics.

As he leaves Washington, I wish him well.

John Tateishi is a former JACL National Director.

SEC. ERIC SHINSEKI RESIGNS AMID VETS' HEALTH CARE PROBLEMS



By Associated Press

WASHINGTON, D.C. — Beseated by growing evidence of patient delays and cover-ups, embattled Veterans Affairs Secretary Eric Shinseki resigned from President Barack Obama's Cabinet on May 30, taking the blame for what he decried as a "lack of integrity" in the sprawling health care system for the nation's military veterans.

Obama, under mounting pressure to act from fellow Democrats who are worried about political fallout in the fall elections, praised the retired four-star general and said he accepted his resignation with "considerable regret." But the president, too, focused on increasingly troubling allegations of treatment delays and preventable deaths at veterans hospitals around the country.

Emerging from an Oval Office meeting with Shinseki, a stone-faced Obama said the secretary himself acknowledged he had become a distraction as the administration moves to address the VA's troubles, and the president agreed with him.

"We don't have time for distractions," Obama said. "We need to fix the problem."

One of Shinseki's last acts as secretary was to hand the president an internal accounting that underscored just how big the problems have become. It showed that in some cases, VA schedulers have been pressured to fake information for reports to make waiting times for medical appointments look more favorable.

"It is totally unacceptable," Obama said. "Our vets deserve the best. They've earned it."

The president appointed Sloan Gibson, the No. 2 at the Veterans Affairs Department, as temporary secretary as the search for a permanent successor began. Obama also asked Rob Nabors, a top White House aide who has been dispatched to the VA to oversee a broad review, to stay for the time being.

Gibson, who has been Shinseki's deputy for about three months, was formerly president and CEO of the USO, the nonprofit organization that provides programs and services to U.S. troops and their families. Gibson is the son of an Army Air Corpsman who served in World War II and the grandson of a World War I Army infantryman.

Republicans in Congress said the shake-up wasn't enough to solve problems at an agency that has been struggling to keep up with a huge demand for its services — some 9 million enrolled now compared to 8 million in 2008. The influx comes from returning Iraq and Afghanistan veterans, aging Vietnam war vets who now have more health problems, a move by Congress to expand the number of those eligible for care and the migration of veterans to the VA during the last recession after they lost their jobs or switched to the VA when their private insurance became more expensive.

"One personnel change cannot be used as an excuse to paper over a systemic problem," said House

Speaker John Boehner (R-Ohio), who had held off in calling for Shinseki's resignation. "Our veterans deserve better. We'll hold the president accountable until he makes things right."

The massive bureaucracy at the VA has come under intense scrutiny over the past month, following allegations that 40 patients died while awaiting care at a Phoenix hospital where employees kept a secret waiting list to cover up delays. On May 28, the VA inspector general reported that 1,700 veterans seeking treatment at the Phoenix facility were at risk of being "forgotten or lost."

After that scathing report, a cascade of Democrats on the ballot in the fall midterm elections joined dozens of Republicans in calling for Shinseki to step down.

Administration officials said the combined pressure of the VA investigator's troubling findings and the extreme focus on Shinseki's status led Obama to conclude that the secretary would probably need to resign. But they said the president wanted to first allow Shinseki an opportunity to submit his own report to the White House, set in motion a series of firings in the agency, and speak to veterans at a long-planned appearance on May 30.

In his speech to the National Coalition for Homeless Veterans, Shinseki said, "I extend an apology to the people whom I care most deeply about — that's the veterans of this great country — to their families and loved ones, who I have been honored to serve for over five years now. It's the calling of a lifetime."

The 71-year-old Shinseki said he had been "too trusting of some" in the VA system. He then headed to the White House to offer his resignation to the president during a 30-minute meeting.

Obama appeared to take no comfort in ousting Shinseki, a disabled Vietnam veteran and former Army chief of staff who has overseen the VA since the start of the Obama presidency. He called him "a good person who's done exemplary work on our behalf."

Problems at the VA date back well before Shinseki took the helm. The VA inspector general has issued 18 reports since 2005 that identified deficiencies in scheduling at both the national and local levels.

Congressional lawmakers are working on legislation that would seek to address those problems. Including a bill passed by the Republican-led House that would give the VA greater ability to fire up to 450 senior executives. The Democratic-controlled Senate is likely to debate a different version championed by Sen. Bernie Sanders (I-Vt.).

In his final remarks as secretary, Shinseki asked Congress to support Sanders' legislation. He also announced that the government would not give any VA performance bonuses this year and would use all authorities it has against those "who instigated or tolerated" the falsification of wait-time records. ■

PROGRAM DIRECTOR

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The Japanese American Citizens League (JACL) is seeking to fill the position of Program Director (Membership & Fund Development). The position is located in the national office of JACL in San Francisco, Calif. The person will be responsible for articulating, developing and managing annual and long-range objectives for fund development and investments; managing an effective planned giving program; coordinating foundation and corporate grants; ensuring that the membership database is current and accurate; supervising all aspects of membership such as renewals, rebates and reports; and working with the national board and committees regarding membership marketing and fundraising.

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GRANDPARENTS-GRANDCHILDREN JAPAN TOUR	JUN 23-JUL 2
Tokyo, Hakone, Atami, Hiroshima, Kyoto	
SOUTH DAKOTA ADVENTURE HOLIDAY TOUR	JUL 6-15
Rapid City, Mt. Rushmore, Crazy Horse Memorial, Devil's Tower Monument, Custer State Park, Buffalo Jeep Safari, Fort Hays "Dancing with Wolves" Movie Set	
EAST-WEST MEDITERRANEAN HOLIDAY CRUISE	AUG 2-16
Barcelona, Marseille, Monte Carlo, Livorno/Florence/Pisa, Rome, Naples, Messina-Sicily, Olympia, Corfu, Dubrovnik, Venice - Holland America New Amsterdam	
ALBUQUERQUE BALLOON FIESTA HOLIDAY TOUR	OCT 6-11
Albuquerque, International Balloon Fiesta, Route 66, National Museum of Nuclear Science & History, Pecos Cultural Center, Santa Fe School of Cooking	
HOKKAIDO-TOHOKU HOLIDAY TOUR	OCT 6-17
Tokyo, Lake Akan, Abashiri, Sounkyo, Sapporo, Noboribetsu, Lake Toya, Hakodate, Aomori, Lake Towada, Morioka, Sendai	
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YAKULT OPENS FIRST AMERICAN PLANT

By P.C. Staff

Japanese probiotic empire Yakult USA started production May 23 at its first American plant in Fountain Valley, Calif., distributing 400,000 bottles each day across the United States.

At first the thought of consuming bacteria isn't a pleasant one, but Yakult aims to educate people about the benefits of good bacteria. Packed in each small beige bottle of Yakult lives billions of *Lactobacillus casei* Shirota strands, successfully cultured and ready to build a healthy intestinal tract.

Attendees at the ribbon-cutting ceremony were given tours of the facility's state-of-the-art plant and welcomed by Hideyuki Shibata, vp of science and public relations, and Michio Shimizu, president and CEO of Yakult USA.

"Seeing this wonderful plant today, I am reminded that it was the right choice to build it here," said Yoshihiro Kawabata, deputy president and executive officer

of Yakult.

Fountain Valley was chosen as the site of Yakult's first manufacturing plant because sales are concentrated in Southern California. However, Yakult "decided the infrastructure and the location offered worked with future expandability," Shimizu said.

The plant will allow Yakult to supply its North American market instead of importing its product from Mexico to meet expected future growth.

Currently, the little red bottles reach more than 33 countries, with 7,000 stores in the U.S., including Walmart, carrying the brand. It can take between one to three days for the bottles to reach store shelves from the plant.

Tour routes given at the ribbon-cutting ceremony will be open to the public in July at the Fountain Valley plant. Appointments are required, but everyone is welcome to submit an application and explore the facility.

VENTURA COUNTY JACL PAYS HOMAGE TO HISTORIC JAPANESE CEMETERY

By Anne Chilcott

A small but hardy band of Ventura County JACL members and friends met on May 10 at the pie-shaped corner of Pleasant Valley Road and Eting Road in Oxnard, Calif., to remove weeds and trash from the Historic Japanese Cemetery, where many Issei were buried in the 1900s.

The JACL Ventura County chapter has been the unofficial caretaker of the cemetery for many years, and each year on the day before Mother's Day, the chapter gathers to do the annual clean up. Mother's Day is symbolic, as it is a way to honor those mothers, grandmothers, aunts, sisters and girls who are all buried at the cemetery.

Through the years, the city of Oxnard has done improvements in the area, including installing a wrought-iron fence around most of the cemetery, providing sidewalks and landscaping in the parkway.



Ventura County JACLers and friends gather at the Historic Japanese Cemetery. Pictured are (back row, from left) John Kikuchi (a Boy Scout who did his Eagle Scout project there), Daniel Kikuchi, Karen Kikuchi, Ken Nakano, Elizabeth Hroyasu, Carl White, Yas Umeda, Aiko O. King, Joanne Nakano, Jules Kumagai and Chuck Kuniyoshi. (Front, from left) Anne Chilcott and Yasuko Kujraoka.

This yearly gathering is the chapter's way of saying thank you to the Issei pioneers in Ventura County who endured a difficult environment in order to make the lives of others more comfortable.



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EDUCATION MATTERS

ARIZONA CHAPTER HOSTS
TEACHER-TRAINING WORKSHOP

With support of volunteers from the Arizona Chapter, the second JACL Teacher-Training Workshop funded through a grant from the National Park Services' Japanese American Confinement Sites program took place on March 6 at the Tempe Center for the Arts in Tempe, Ariz.

Educators who attended the workshop, which was arranged to be held at the Tempe Center by Megan Gately, a representative from the Pacific Southwest District on the National Education Committee, heard personal recollections about life in "relocation" centers from Doris

Asano, Tom Koseki and Joyce Saka.

Also in attendance were Arizona Chapter President Donna Cheung along with Cindi Harbottle, Warren Komatsu, Sharon Ishii-Jordan and Greg Marutani.

Acknowledgment goes to members of the Arizona Chapter for continuing their efforts to ensure the incarceration experiences of Japanese Americans during World War II are shared with teachers and students.

The next JACL Teacher-Training Workshop will take place in Washington at the Bellevue Art Museum on Aug. 9.



Taking part in the Teacher-Training Workshop in Arizona were (back row, from left) Cindi Harbottle, Donna Cheung, Sharon Ishii-Jordan, Megan Gately, Greg Marutani, (front row, from left) Warren Komatsu, Joyce Saka and Tom Koseki.

Berkeley JACL Honors Scholarship and Pioneer Recipients



Recognized at the 2014 Berkeley awards luncheon were (from left) Steve Higashi (for Pioneer awardee Takeuchi), Feiko Nabeta (Yamashita Memorial), Whitney Tamaki (for scholarship recipient Nakao of Berkeley HS), George Kono (Kono Memorial), "Cookie" Takeshita, Ken Abe (Date Memorial), Ryan Nakamura of Piedmont HS, Christina Fa (for scholarship recipient Fa-Kaj of Berkeley HS) and Union Bank's Victor Vazquez.

The Berkeley JACL awarded scholarships to high school seniors Reyna Fa-Kaji, Ryan Nakamura and Nina Nakao, as well as presented Pioneer Awards to "Cookie" Douko Takeshita and Laura Takeuchi (posthumously) during the chapter's May 18 awards luncheon held at Spenger's Fresh Fish Grotto in Berkeley, Calif.

Serving as members of this year's committee were Mark Fujikawa, Vera Kawamura, Neal Ouye, Al Sakate, Sharon Sue, Alexandra Tagawa and Ron Tanaka (chair).

TWIN CITIES JACL AWARDS NINE
SCHOLARSHIPS

The Twin Cities JACL continued the tradition of recognizing outstanding local high school seniors at its 51st annual Scholarship Awards Banquet on May 15 at the Chateau in Medicine Lake, Minn. Scholarships totaling \$17,000 were awarded to nine high school seniors on the basis of academic excellence, community service, extracurricular activities and an essay on "The Value of Further Education."

"This year's applicants were highly accomplished in athletics, music, language and community service, while also maintaining high academic standards," said Pam Ohno Dagoberg, committee chair. It was a pleasure for us to recognize such an impressive group of young people."

In addition to Dagoberg, this year's scholarship committee consisted of Carol Dean, Sybria Partells, Connie Tsuchiya and Fred Tsuchiya.



The Twin Cities JACL 2014 scholarship awardees are (front row, from left) Quinn Coyle, Blake School; Karen Edwards, Lakeville North HS; Megumi Pierson, Blake School; Shawn Ramberg, Math and Science Academy-Woodbury; and (back row, from left) Roy Ramstad, Cannon Falls HS; Vincent Belsito, Mounds View HS; Kyle Tsuchiya, Eden Prairie HS; and Matthew Dulas, Edina HS. Not pictured is Matthew Murakami, Eden Prairie HS.

Snake River Awards
2014 Scholarships

Nearly 100 people attended the Snake River JACL's 69th annual graduation banquet on May 7 at the Four Rivers Cultural Center in Ontario, Ore., in which scholarships were awarded to five high school seniors. Pictured are key note speaker Ret. Col. Donald Takami (center) with recipients (from left) Christopher Beltran, Cole Takasugi, Aliya Yano, Allysha Yasuda and Ashley Suyematsu.

Polaris Tours
2014 Schedule

Jun 21 - Jun 29	The Best of Switzerland: "Moutiers, St. Moritz, Lucerne, Zermatt"
Jul 07 - Jul 16	Japan By Train: "Hiroshima, Kuamachi, Chiyoda, Kyoto, Tokyo"
Sep 07 - Sep 12	Tokyo & Hakone: "Shinjuku & Mount Fuji"
Sep 07 - Sep 21	Highlights of Spain: "Barcelona, Valencia, Granada, Seville, Madrid"
Oct 04 - Oct 11	Andean Lake Country & Chilean Wine Country: "Baltic, Sanago"
Oct 09 - Oct 12	Treasures of France: "Paris, Angers, Amboise, St. Raphael, Nice, Monaco"
Oct 15 - Oct 27	Dynastic Taiwan: "Taipei, Taichung, Tainan, Keelung"
Oct 17 - Oct 31	South Africa & Mosuo Falls: "Cape Town, Johannesburg & Safari"
Oct 19 - Oct 22	Autumn Japan: "Hiroshima, Kyoto, Kamakura, Tokyo"



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THE FLAVOR PLAYGROUND

The OC Night Market attracts thousands of foodies to savor its culinary offerings ranging from supertrendy ramen burgers to, oh, yes, stinky tofu.

By Tiffany Ujue
P.C. Assistant Editor

A lazy canopy of divine flavors and exotic spices filled the night sky, drifting above the bright, twinkling tent lights below where deep fryers, grills, smokers, stockpots, ovens and BBQ pits hustled through orders in a no-nonsense, no reservations kind of way.

It was here at the OC Fair Grounds in Costa Mesa, Calif., that Orange County welcomed the 626 Night Market for the first time last month, attracting thousands of visitors over the May 9-11 weekend. The popular San Gabriel Valley attraction, appropriately named after its area code, hosted more than 200 food and retail vendors, performers, artists and filmmakers. It's a foodie paradise.

First-time vendors and culinary craze Ramen Burger gave hungry foodies the chance to taste creator Keizo Shimamoto's original ramen burger. Labeled the most hyped culinary trend from coast to coast, the original burger features a ramen bun accompanied with a secret shoyu glaze, fresh market vegetables and a USDA prime ground beef chuck patty.

At the OC Night Market, a shredded beef and veggie option was available with cheese and bacon as an extra topping, but no ramen burger was complete

without a side of shaka shaka fries. An order came with three options of either red miso seaweed, white miso cheese or garlic shoyu butter flavors.

Each order then came made to order, right in front of the customer.

But sometimes the dishes tasted better than they smelled, like the ever famous and glorious stinky tofu.

This national food of Taiwan is made from fermented tofu that is either boiled or fried and is served with pickled cabbage, bamboo shoots or a "thousand-year-old" egg. Although its flavors dazzle one's taste buds, its smell, designed to destroy one's nose, is a boiled fusion of sweaty armpits and a dash of fertilizer, giving vendors serving up the delicacy dibs on a corner plot in the Night Market, complete with industrial fans.

Customers popped open their plastic box containers to let out a steamy stench and were either excited or horrified.

"I was really scared because you can just smell it," said a first time taster with his wife. But it's not bad. It tastes like fried eggs or something." By 9 p.m., five hours after opening, a constant line of eager lovers and haters stood in front of the vendor booth.

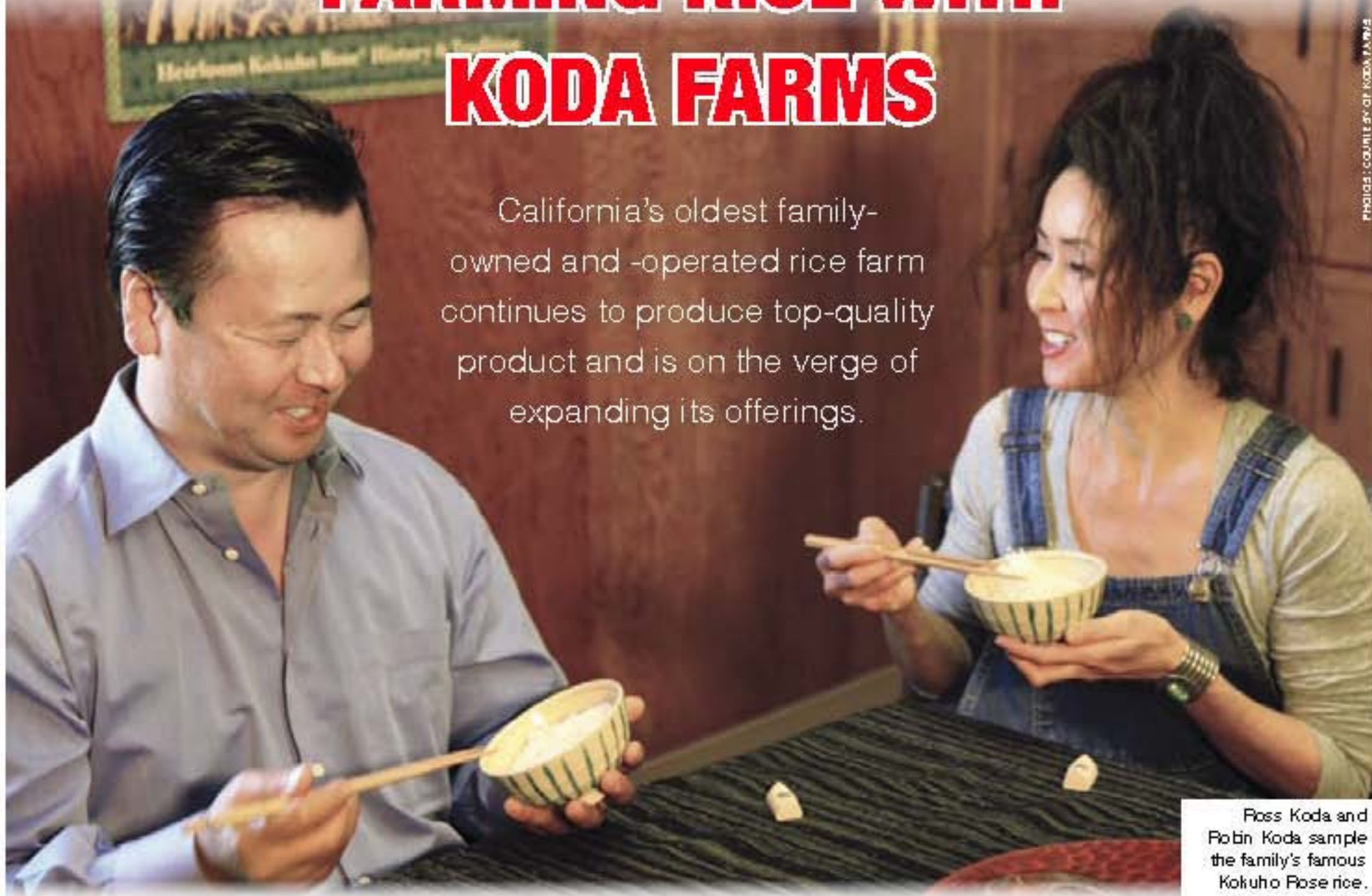
>> See **PLAYGROUND** on page 10



Crowds gathered at the OC Fair Grounds well into the night to grab a bite from over 200 food vendors.

FARMING RICE WITH KODA FARMS

California's oldest family-owned and -operated rice farm continues to produce top-quality product and is on the verge of expanding its offerings.



Ross Koda and Robin Koda sample the family's famous Kokuho Rose rice.

By Connie K. Ho
Contributor

Tents are set up in rows. Fruits and vegetables are laid out on display. On a Wednesday morning, the Santa Monica Farmers Market in Santa Monica, Calif., is already bustling with groups of people on a mission to find the freshest produce. Amongst this group, you'll find Koda Farms, a family farm that's famously known for its rice.

Koda Farms is California's oldest family-owned and -operated rice farm. These days, Koda Farms is managed in Dos Palos, Calif., by siblings Ross and Robin Koda, the grandchildren of founder Keisaburo Koda. The two oversee all parts of production, from growing and harvesting to milling and packaging the Japanese-style rice and rice flours. Their products can be found in major Asian stores such as Mitsuwa Market, Nijiya Market and Marukai.

"I've always been involved in some degree in the farm because we lived in the farm and it was kind of out in the country. From a young age, I was always rode around with my dad so I would see what was going on," said Ross Koda, whose first memories of working on the farm were chopping weeds.

Robin Koda, his older sister, also has memories of her childhood on the grounds.

"As a kid, the rice farm was a really wonderful place to grow up. In the summer, we would walk the levees, collect tadpoles, fish for crawdads and find birds' nests," said Robin Koda in an interview with *Cool Hunting*.

One of Koda Farms' more popular items is their organic rice.

For me, I really like the organic rice, the organic Kokuho Rose. It's a completely different farming system than the conventional rice that we've been doing for the last few years or so," said Ross Koda. It's just more complex — there are more challenges to grow organic rice than conventional rice."

Other people have taken notice of their dedication to producing quality rice, including *New York Times* food journalist Mark Bittman, who wrote that Koda Farms probably grows the best rice in the United States.

"We were very grateful to hear that because the Kokuho Rose is a very old variety — it's over 50 years old — so, in comparison to the modern variety, newer varieties, it's very low-yielding," said Ross Koda. Our target is 5,000 pounds per acre, and for the newer varieties, their target is 9,000 pounds per acre. So, we're going completely opposite from the rest of the rice industry — we're going for quality and not yield, and everyone else is going for yield and not quality."

Local cooks love the rice as well. Sonoko Sakai, a Japanese cooking teacher and food writer based in Southern California, is a frequent shopper at the Santa Monica Farmers Market. She has experimented with a variety of brands of rice while researching a cookbook on the grain.

"[Koda Farms'] rice is of high quality," said Sakai, who likes to eat her rice plain, preferably brown rice.

Sakai's family has a long history with the Kodas; in the early 1900s, her grandfather and their grandfather came on the same boat to the United States, and she has heard stories about the family and their rice ever since.





Keisaburo Koda,
circa 1900

Keisaburo Koda inspects the harvesting of mature rice, circa the late 1950s.



Keisaburo Koda (right) and William Bell, circa the late 1950s.

Koda Farms is a third-generation Japanese American family farm, and it's just a wonderful thing that they've kept it in the family for so long," Sakai said. "I think it's really important as Japanese Americans to support family farms like that. The short grain rice is something that still needs to be introduced to the American culture."

The founder of Koda Farms, Keisaburo Koda, was born in the town of Ogawa in Japan's Fukushima prefecture. He arrived in California in 1908 and took up farming in the late 1920s. Known as the "Rice King," among Japanese Americans, he helped pioneer rice-growing techniques like sowing seed with airplanes.

When World War II broke out in 1941, Executive Order 9066 was passed, mandating the relocation of Japanese Americans to internment camps. The Koda family originally planned to close their operation until they could return, but the U.S. government mandated that the business continue to run to produce food and fiber. As a result, they had to turn the business over to strangers to manage it for them. When the Koda family returned after the war, they found that their land, equipment, homes and livestock had been liquidated. The family began to rebuild their business,

and Keisaburo's sons, Edward and William, gradually repurchased landholdings. In the late 1940s, the Koda family discovered an untapped market for "sweet rice" and thus became the first commercial growers of sweet rice in California.

Leaving his sons to manage the business, Keisaburo became an active member of the Japanese American Citizens League and launched the People's Rights Protection Assn. in 1945 to lobby against the Alien Land Law.

My grandfather was always active, but especially after World War II, he really devoted most of his time to gaining civil rights equality for Asians in the U.S.," said Ross Koda.

The most heinous thing was the Alien Land Law, which prevented Asian immigrants from owning land in the U.S."

As third-generation owners, both Ross and Robin Koda face challenges with the farming business, particularly with the issue of water usage in California.

I think the most challenging thing about rice farming in California now is the water situation. Agriculture is at the bottom of the priority list to receive water in California. And agriculture is so important for not just our area in the

Central Valley but all of California," said Ross Koda. For example, the USDA reported that the sale of agriculture in Fresno County alone is larger than 23 other individual states — that's how big agriculture is in California. The USDA report also stated that the average farm size in California is smaller than the national average. The anti-big corporate farms is a lot of hype, it's just not true."

Even with these difficulties, the San Joaquin Valley-based business has plans in store for their loyal customers.

We're going to introduce some organic garbanzo and organic black-eyed peas, which are rotation crops for the organic rice. We do it to improve the soil quality. The legumes, the black-eyed peas and the garbanzos — by planting that before the rice crops, we'll get most of our nutrients for the rice from the legume crop. The products will be available to be purchased later this year," said Ross Koda.

To learn more about Koda Farms, visit their website at Kodafarms.com or meet them at the Alemany Farmers Market, the South San Francisco Farmers Market or the Santa Monica Farmers Market.



Head rows of rice



626 Night Market apparel

NYC's Ramen Burger tent with hungry eaters



The world famous Bobasaurus Rex



PLAYGROUND >> continued from page 7

Other popular foods such as oyster pancakes, musubi, boba milk tea, yakitori, fresh-grilled lobster and fusion dishes gave foodies their fix.

Even Bobasaurus Rex returned for his second bite, coming in with 320 gallons of milk tea and boba. He now sits as the 626 Night Market's official mascot. As the world's largest boba cup, Bobasaurus Rex measures six feet in length and is equipped with a straw and plastic cover just as one would find it at a human-sized boba tea store. The iconic boba monster was merchandised and designed by a San Gabriel Valley artist discovered by Stan Lee at last year's 626 Night Market at Santa Anita Park in Arcadia, Calif.

I wanted to showcase all of this talent," Jonny Hwang, founder of the 626 Night Market, said when asked about featured artists and local entrepreneurs. "I want people to discover new art and food because a lot of good things can happen from that."

In 2010, Hwang kicked around the idea with friends about starting a night market similar to the ones he visited in Taiwan when he lived there with his family. At the time, Hwang's day job was at a movie studio, and he spent his evenings working on his night market project. Two years later, Hwang and his team were set to host the first 626 Night Market on April 14, 2012, but only a few restaurant vendors had shown interest.

"We needed 80 vendors," Hwang said, "and we were like, 'OK, in two weeks if no one signs up, we have to cancel it.'" In the coming months, Hwang and his friends went door-to-door, asking their favorite restaurants and friends to sign up. At the two-week mark, Hwang was still short of vendors — until his cellphone overloaded with social media messages.

He checked the website stats after coming home from a business trip in San Francisco to find that the site went from 12 views a day to more than 5,000 overnight. People were sharing the website and event information across multiple social media platforms — from Twitter to Facebook to emails.

On April 14, 2012, Hwang and his team opened the first 626 Night Market at 5 p.m. in Pasadena, Calif. The team was prepared to receive roughly 8,000 hungry visitors, but after the first hour, vendors were running out of food.

Too many people had shown up.

"All hell broke loose after that," Hwang recalled. "It was pretty traumatic actually."

Traffic radiating from the streets surrounding the Pasadena event grew into a lockdown. The city of Pasadena and Hwang had not expected such a turn out and were unprepared for such a large response. On the same night, the 626 Night Market received more than 300 one-star reviews on Yelp.com, breaking the world record of one-star reviews.

But what seemed like a massive failure and a horrible world record was truly a message to Hwang and his team that there was a need for the 626 Night Market.

Three months later, Hwang tried again with the second 626 Night Market at Pasadena's City Hall. The event occupied six to seven blocks around City Hall, with plenty of parking and easy access. Needless to say, the event this time went much smoother, with more than 50,000 visitors coming to explore the culinary creations that weekend; the following year, Hwang decided to relocate the event to the Santa Anita Park, the epicenter of 626.

Now in its third year, Hwang and his team are branching out past the San Gabriel Valley.

"We're definitely looking to branch out and expand," Hwang said. "DTLA is going to be a great next step with L.A. Live and the skyline in the background."

The DTLA Night Market will be held at Staples Center, Lot 7, 1110 S. Figueroa St. from 4 p.m.-midnight from June 20-21. Purchase your presale tickets for \$7 at www.626nightmarket.com or \$10 at the door.

An order of fried stinky tofu with a side of cabbage



KODA FARMS®

A Family Legacy in California Rice Farming, Est. 1928

Hello From the San Joaquin Valley

As we say farewell to Spring, we've finished the annual ritual of planting of our Heikloom Kokuho Rose® and Sho-Chiku-Bai® Sweet Rice. Mother Nature willing, these fields will soon mature into lush expanses of green. Resolute in the face of challenge, especially the disastrous consequences of natural and man-made drought, we carry on in the tradition of our grandfather and Koda Farms founder, Keisaburo Koda.

Our family has now been farming in California for over 85 years and we look forward to our approaching centennial. To some that milestone may seem distant, but in farming, the long term picture is always in sight. This was especially true for our grandfather who during the World War II internment of Japanese Americans lost over 90% of everything he owned. After the family's release from Amache, Colorado, he fought tooth and nail to re-establish his farm and milling operations and instilled in those around him an indomitable sense of hope for a better future.

As always, we are thankful for our faithful patrons, new and old, whom inspire us to forge ahead.

Koda Farms is the oldest, continuously family-owned and operated rice farm and mill in California. We oversee all facets of production - from growing and harvesting our proprietary heirloom strains, to milling and packaging in our own facilities. Our trademarks and products include Kokuho Rose Japanese style rice, Sho-Chiku-Bai Sweet Rice, Mochiko Blue Star Sweet Rice Flour, Kokuho Rose Jyushicha, and Diamond K® Rice Flour. (Certified Organic & Conventional varieties available. Our products are Gluten-free, certified Kosher, and have always been GMO-free.)

Koda Farms, Inc., South Dos Palos, CA 93665
kodafoods.com

SHO-CHIKU-BAI

糯米



Premium Sweet Rice

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Varietal

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Sweet Rice
Flour

Summer Greetings



JET-SETTING WITH CHEF JUDY JOO

The renowned international chef introduces the flavors of Korea with her new Cooking Channel series 'Korean Food Made Simple.'

By Connie K. Ho, Contributor

'Home isn't necessarily where you live or pay taxes, it's where you feel like you belong." Global traveler and chef extraordinaire Judy Joo knows what she's talking about. One of the four Iron Chefs for the United Kingdom and the executive chef of the Playboy Club London, Joo travels frequently between New York City and London. Originally from New Jersey, she went to New York to study at Columbia University and graduated with a degree in engineering. After years working for Morgan Stanley on the trading floor, Joo left to pursue her true passion of cooking and, years later, has her own show on the Cooking Channel.

With her new series "Korean Food Made Simple," Joo introduces the audience to the flavors of Korea, including the trendy dining found in Seoul and the seafood traditions of the seaside city of Busan. With the series, Joo teaches viewers how to make simple, delicious Korean dishes that are easy and quick to put together. Recipes for kimchi fried rice and mandu dumplings are just a few standouts featured on the series. Chef Joo, 39, recently chatted with the *Pacific Citizen* on her experience with the show and some of her cooking inspirations.

Pacific Citizen: How did "Korean Food Made Simple" come about?

Judy Joo: I'd been thinking about it, but I was approached by a production company. The show was funded by the Korean government almost entirely, so it was obviously in their best interest to promote Korean food and Korean culture. It's a joint venture between the Korean production company and a U.K. production company, and the U.K. production company found me.

What was it like filming in Korea?

Joo: I've been going to Korea since I was a little kid. I spent summers in Korea, so I've probably been to Korea more times than I can count — I've been going for a lifetime. I filmed a documentary in Korea before, but this was my first large film production in Korea, which was interesting — half of our staff was a Korean crew. It was full of challenges and also good times. It was interesting because it was a cultural divide as well as a language divide, but I think it worked well in the end. We have a great product, and I think the show looks good.

Do you have any favorite moments?

Joo: I would have to say going to the nether, southern

regions in Korea — I've been to more areas in Korea than my relatives who have lived there their entire lives. And really delving deeply into the cuisine in various regions. I feel very fortunate to have had the experience to do that and see what certain specialties are in certain areas. It was really educational, a tremendous experience. I learned a ton.

You have a busy schedule as an executive chef and food writer. When did you film the episodes?

Joo: All the episodes finished filming a while ago, and then it went into postproduction and then edit, and then it was delivered to the Food Network and the Cooking Channel in the U.K. Last year, I went back (to Korea) several times. I was there in the summer months, in July and August, and then I went back in October, so there's a little bit of summer as well as fall. And you'll see that when you watch the program.

The show debuted on April 19. What are some of the recipes you'll be sharing this season?

Joo: The series is 10 episodes long, each half an hour. Each episode has its own theme, whether it's seafood, barbecue, family meals, fusion. Every episode has its own identity if you will, and I do three recipes in each episode. I have a total of 30 recipes being showcased. And it's everything from Korean-Mexican tacos to the very traditional Korean kimchi stew to popsicles made out of red bean. My show really covers a wide range of different types of cuisines and ingredients.

You call yourself a Korean American based in London. How has your own jet-setting life influenced the show?

Joo: So the premise of the show is basically me traveling around Korea looking for inspiration for my dishes to cook, and so I'll go to various restaurants and from that I'll take one thing or a couple of things and then put my own twist on it. Then I make something entirely new.

With so many other cooking shows focused on cuisines like Southern food and barbecue, what do you hope people take from watching this show?

Joo: This is basically a 101 on Korea as well as Korean cuisine, so it's really an introduction to the Western world on what Korea looks like, which I think the travelogue part is really important because a lot of people don't even realize that Korea is a very cool, hip place to be, and it has four seasons, and it's not tropical. It's very vibrant, and there are street markets and people are drinking and having a good



Chef Judy Joo sits down for some grilled clams by the sea near Taejongdae Resort Park in Busan for her new series "Korean Food Made Simple."

time. So, I definitely wanted to introduce people to Korea as a fun place to travel to.

If they want to go on vacation in Asia, they should check out Seoul — it's a ridiculously amazing place to go to as well as a food destination for the ultimate foodie. There are so many different flavors going on, and the food scene is dynamic, it's changing, it's full of energy — it's everything from street food like Korean fried chicken to the really

>> See JUDY JOO on page 16



Grammy-nominated Hiroshima will perform at this year's JACL National Convention in San Jose, Calif.

Hiroshima to Perform During the 2014 JACL National Convention

The Grammy-nominated group will give a special performance at the Double Tree Hotel in San Jose.

By JACL National Convention Committee

The 2014 San Jose JACL National Convention Committee is proud to announce that Grammy-nominated musical group Hiroshima will perform onstage July 10 in a rare South Bay Area appearance during this year's National Convention.

The award-winning group is set to take the stage at the Double Tree by Hilton Hotel ballroom at 8:30 p.m.

In the three decades since they first convened, the Los

Angeles-based ensemble of Dan Kuramoto (keyboards, woodwinds, composer, producer), virtuoso June Kuramoto (koto, composer), Kimio Cornwell (piano, keyboards, composer), Danny Yamamoto (drums, percussion) and Dean Cortez (bass) have blended R&B, pop, world music and jazz to create their own niche in the music world.

Integrating traditional Japanese instruments into their musical blend, the band was founded in 1974. The group's resulting sound was a pioneering voice in the contemporary world music movement of the

late 20th century.

Ever-evolving, the twice Grammy-nominated group, highlighted by the sound of June Kuramoto's shimmering koto, creates music and sounds that are truly unique — with depth, heart and soul.

After more than 30 years in the recording industry — and more than 4 million records sold — Hiroshima has recorded a series of best-selling albums for Arista, Epic, Qwest and Heads Up and are now venturing on their own.

The group's 19th CD, "J-Town Beat," is about the effort to retain culture in America, explore their roots and the importance to save Japantowns.

Hiroshima's awards and credits extend beyond the music industry. They include the East West Players' 46th Anniversary Visionary Award, 2010 Asian Pacific Islander Heritage Community Impact Award for Excellence in Arts and Entertainment (from the California State Assembly), America Society of Young Musicians' "All That Jazz" Award and many more.

As individuals, its band members have collaborated on numerous projects as diverse as the 2003 feature film "The Last Samurai" (June Kuramoto) and Luis Valdez's 1981 film "Zoot Suit" (Dan Kuramoto).

For those attending the JACL National Convention under the "Full Convention Package," one admission ticket for this special concert has been included. Additional admission tickets will be available to purchase at the convention website (<http://www.2014jacl.org/hiroshima/>) and at Nikkei Traditions of San Jose Japantown, located at 219 Jackson St. in the heart of San Jose Japantown.

The JACL National Convention Committee would also like to acknowledge Midori Kai (www.midorikai.com) and Nikkei Traditions of San Jose Japantown (www.nikkeitraditions-sj.com) for their generous sponsorship support for this special concert event.

For more information, visit www.jacl.org/2014.



JACL2014
NATIONAL CONVENTION - SAN JOSE

JULY 9-12, 2014 • SAN JOSE, CA • REGISTRATION FORM

A separate form must be completed for **each individual/youth package registration**. To register online or obtain additional mail-in forms, please visit www.jacl.org/2014. **Convention Package includes:** Welcome Mixer (reception/buffet and "Valley of the Heart" reading), Awards Luncheon, Youth Luncheon, Sayonara Banquet, Hiroshima Concert, workshops, and breakfasts. Youth/Students are individuals age 25 or younger or full-time students. À la carte events may be purchased at multiple quantities for family and friends.

Mail payment & form to:
2014 JACL Nat'l Convention
Attn: Registration
c/o San Jose JACL, 565 N. Fifth Street, San Jose, CA 95112
Questions? (408) 295-1250 or 2014registration@jacl.org

CANCELLATION POLICY
Return 100% by June 1, 2014 • Return 50% by July 1, 2014
No return after July 1, 2014

1. EVENTS

REGISTRATION	BY 6/15	AFTER 6/15	
<input type="checkbox"/> Convention Package	\$250	\$300	\$ _____
<input type="checkbox"/> Youth/Student Package	\$200	\$250	\$ _____
À LA CARTE EVENTS			
<input type="checkbox"/> Welcome Mixer	\$60	\$75	# OF TIX \$ _____
<input type="checkbox"/> (Youth/Student)	\$50	\$65	# OF TIX \$ _____
<input type="checkbox"/> Awards Luncheon	\$70	\$85	# OF TIX \$ _____
<input type="checkbox"/> (Youth/Student)	\$60	\$75	# OF TIX \$ _____
<input type="checkbox"/> Youth Luncheon	\$70	\$85	# OF TIX \$ _____
<input type="checkbox"/> (Youth/Student)	\$60	\$75	# OF TIX \$ _____
<input type="checkbox"/> Sayonara Banquet	\$130	\$150	# OF TIX \$ _____
<input type="checkbox"/> (Youth/Student)	\$100	\$125	# OF TIX \$ _____
<input type="checkbox"/> Hiroshima Concert	\$50	\$65	# OF TIX \$ _____
<input type="checkbox"/> Workshops	\$25	\$40	# OF TIX \$ _____
TOTAL \$ _____			

2. REGISTRANT

Last Name, First Name _____

Address _____

City _____

State _____

Zip _____

Home Phone _____

Cell Phone _____

Email address _____

JACL Chapter _____

3. PAYMENT METHOD

☐ Enclosed is a check for \$ _____
Payable to JACL 2014 Convention

☐ OR Please bill \$ _____ to my credit card:

☐ VISA ☐ Mastercard ☐ American Express

Card Number _____

Cardholder Name _____

Exp. Date (MM/YY) _____

Security Code _____

Credit Card Billing Address _____

City _____

State _____

Zip _____

Cardholder Signature _____

In Memoriam

Fukunaga, Keith 'Fuki,' 60, Keesau, HI; May 9; he is survived by his daughter, Drudale Fukunaga; sons, Saul Fukunaga and Keith (Drina) Fukunaga; companion, Lizzie Quintal; father, Clarence Fukunaga; brother, Carlton (Pauline) Fukunaga; also survived by many nieces, nephews, cousins, aunts and uncles; gc: 10.

Hiraizumi, Shozo, 96, Gardena, CA; May 20; he is survived by his wife, Asayo "Aussi" Hiraizumi; children, Gary (Kumiko) and Peggy Hiraizumi; also survived by many nieces, nephews and other relatives; gc: 3; ggc: 2.

Hoeokawa, Miyoko, 85, San Mateo, CA; May 14; she is predeceased by her devoted husband, Hiroaki Hoeokawa; survived by her daughter, Audrey (David) Chan; son, Marvin (Keiko) Hoeokawa; also survived by other family members; gc: 3.

Ishikawa, Ichino 'Barbara,' 99, Sunnyvale, CA; May 3; she is survived by her husband, George; sons, Glenn (Teresa) and Jiro (Karen); sisters, Jane (Tomo) Kanzaki and Janet (Frank) Saga; she is predeceased by her siblings, Ernie (Sadayo) Ishimaru, Kay (Akira) Yoneda, Jay (Shirlee) Ishimaru, Aya (Orden) Ichinaga, Sabshi (Marilyn) Ishimaru and George (Mae) Ishimaru; also survived by many nieces and nephews; gc: 3.

Kodama, Richard Hiroshi, 85, Honolulu, HI; May 16; he is survived by his sons, Robert A. and James; daughter, Karen M.; brother, Victor T.; gc: 1.

Kuwahara, Kenji Norman, 75,



Sacramento, CA; May 4; he is predeceased by his parents, Charles and Kikuyo Kuwahara; he is survived by his aunts, Rosie Herota and Nancy Kitagawa; he is also predeceased by many cousins.

Maida, John, 56, Winfield, L; May 12; he is survived by his daughters, Melissa and Jonelle Maida, brothers, Daniel (Mary

Pai Maida and Raymond (Diane); sister, Lorraine; also survived by many nieces and nephews.

Miyamoto, Kaname Benjamin, 99,



Corez, CA; May 15; he is predeceased by his wife, Yoshiko "Rosie" Miyamoto; he is also predeceased by his sons, Douglas and James "Jimmy" Miyamoto; he is survived by his daughters, Anita (Duncan) Kelley, Betty (John) Casey, Catherine (Lester) Obata and Janie (Ken) Keeney; daughter-in-law, Sharon Miyamoto; sister, Alice Ogura; gc: 4; ggc: 4.

Miyamoto, Ken, 93, Los Angeles, CA; May 16; he is a former incarcerated at Manzanar, CA; he is survived by his wife, Alice Hisako Miyamoto; son, Jerry (Anna); daughter, Jami; also survived by many other family members; gc: 3.

Nakamura, Herbert Kiyoehi, 83, Kaneohe, HI; May 9; he is survived by his wife, Betty M.; son, Glenn H.; daughter, Christine K. Hamamoto; gc: 2; ggc: 1.

Nakano, Bertha Yukiko "Yuki," 77, Hilo, HI; May 20; she is survived by her sons, Chris (Lois) Nakano and Brian (Paige) Nakano; daughter, Sheri (Tim) Christopher; sisters, Sumiko (Carl) Takaki and Agnes Tomi Furutani; brother, George Shigemitsu Kawamoto; sister-in-law, Miyoko Kawamoto, Isoko Kawaguchi and Kinue Kanda; also survived by many nieces and nephews; gc: 7.

Nakatani, Scott Takeo, 49, Torrance, CA; May 14; survived by his daughters, Kiana and Alice Nakatani; son, Gary; brother, Ross (Sharon) Nakatani; nephews, John and Dustin Nakatani; also survived by many other relatives and friends.

Omokawa, Akira "Sonny," 86, Pepee, HI; May 9; he is survived by his wife, Yuriko; son, Guy (Delaine); daughter, Eadie; brothers, Thomas (Marcella), Rupert (Lillian) and Stanley (Susan); sister, Kikuyo "Kay"

(Earl) Sueyoshi; also survived by many nieces and nephews; gc: 2.

Sasaki, George, 97, Sunnyvale, CA; May 15; he is predeceased by his wife, Toshiko; survived by his son, Dale (Mary) and Paul; daughter, Barbara (David Adams) Sasaki; gc: 2.

Shigematsu Higa, Saffery, 57, Honolulu, HI; survived by his companion, Kimberly N.S. Ardis; brother, Larry; sisters, Jan Taniguchi, Carolyn Sagers and Gail Perez.

Shimabuku, Rineuka, 88, Kahului, HI; May 14; he is survived by his wife, Thelma; daughters, Terry Kahakauwila, Leila Kawano and Millie Septimo; brother, Rinkichi; gc: 7; ggc: 10.

Shioya, Tamio, 88, Hollister, CA; May 21; he is survived by his wife, Kume; children, Minoru (Yoshiko), Shigeru (Carrie), Hitomi (Kenn) Wada and Koshi; siblings, Jinzo, Mitsuo, Echiko and Chieko; gc: 11; ggc: 10.

Uyehara Nakamura, Kateuko, 80, Millilani, HI; May 15; she is survived by sons, John and David; daughter, Ann N. Biggers; brother, Wallace Uyehara, sisters, Helen Wada and Joanne Toyama; gc: 2.

Yamamoto, Helen F., 79, Wailuku, HI; May 11; Wailuku, HI; she is survived by her husband, Herbert; sons, Wayne and Alan; daughters, Lori (Gary) Luke and Rena (Michael) Day; brother, Masao (Lourdes) Fujimoto; sister, Jane (Herbert) Pang; also survived by many nieces, nephews and other family; gc: 8, ggc: 11.

Yokoyama, Kenneth Junichi, 80, Honolulu, HI; May 16; he is survived by his sons, Thompson, Vince and Ward; gc: 5.

Yonenaka, Harold Shinji, 92, Kaaawa, HI; May 7; he is survived by his son, Lloyd Yonenaka; daughter, Ada; sister, Sarah Kitamura; gc: 3.

TRIBUTE

ROBERT 'BOB' NAKAMOTO



Robert "Bob" Nakamoto (pictured at right with the late Sen. Daniel Inouye), former Japanese American Veterans Assn. (JAVV) President (Emeritus) and former Washington, D.C., JACL Chapter President passed away at his home in Leesburg, Va.

Nakamoto, known to all as "Bob," passed away on Wednesday, April 23, 2014, surrounded by his five loving children. He also had 12 grandchildren, one great-grandchild and seven siblings (three deceased). He was president of JAVV from 2007-10 and since that time served as chair of JAVV's Finance Committee. He also served in JAVV's Speakers Bureau to publicize the Japanese American experience during WWII. Bob was deeply involved in veterans and community activities nationwide, supporting them with his time, executive expertise and contributions. He served as one of the first Washington, D.C., JACL chapter presidents in the 1980s, fighting for the rights of Japanese and Asian Americans.

Bob was also chairman of Amour, LLC and chairman of Inter America Global, both involved in international exports. Prior to that, he was chairman and principal owner of Base Technologies Inc., a 25-year-old information technology company headquartered in McLean, Va.

He also served as director of corporate system for MCI, deputy commissioner for planning for the state of Texas, director of planning for Medicare and Medicaid Programs for the federal government and manager of Data Processing for the state of California and Sacramento County. In addition, he served on Presidential Task Forces for both parties.

Born in California, Bob graduated from Placer High School (where he was inducted in the Hall of Fame), California State University and was a veteran of the Korean War. During his lifetime, Bob received various awards, including the Government of Japan Foreign Minister's Award in recognition of his efforts to enhance Japan-U.S. relations; was conferred the title of Honorary Citizen of Texas; and, earlier this year, received JAVV's Terry Shima Leadership Award.

Bob will be interred at Arlington National Cemetery at a later date. A memorial service was held on May 14 in Leesburg, Va. Bob's family requests that, in lieu of flowers, donations may be made to the "Bob Nakamoto Scholarship Fund." Please send your checks to JAVV Treasurer Mark Nakagawa at 9455 Park Hunt Court, Springfield, VA 22153. On the check memorandum line, please state "Bob Nakamoto Scholarship Fund."

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"In Memoriam" is a free listing that appears on a limited, space-available basis. Tributes honor your loved ones with text and photos and appear in a timely manner at the rate of \$20/column inch. Contact: buemgr@pacificcitizen.org or call (213) 620-1767.

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A NATIONAL GUIDE TO NOTABLE COMMUNITY EVENTS



CALENDAR

Boston Dragon Boat Festival

Boston, MA

June 14-15

MIT Pierce Boathouse and along the Charles River

Cost: Free

Dragon boats will take over the Charles River at the 35th annual Boston Dragon Boat Festival. Catch the race with 62 competing teams and watch the vibrant boats piloted by paddlers from throughout New England. Cultural programs begin Sunday with live music, yummy food, traditional dance performances and martial art demos. Don't miss this summer festival to cheer on the race and celebrate an ancient Chinese tradition.

Info: Visit www.bostondragonboat.org.

>>NATIONAL

The 45th Annual National JACL Convention

SAN JOSE, CA

July 9-12

Double Tree by Hilton

2050 Gateway Place

The 2014 JACL National Convention's theme is "We Are America." Early bird registration deadline ends June 15. The convention will also offer à la carte events, including a Hiroshima concert and a reading of "Valley of the Heart."

Info: Visit <http://www.2014.jacl.org>.

>>EDC

Summer Walks Sushi and Stroll 2014

Delray Beach, FL

June 11 and 13

Morikami Museum and Japanese Gardens

4000 Morikami Park Road

Cost: Adults \$8; members and kids (3 and under) are free Experience and explore a summer evening in the Japanese gardens with a cold drink at the Morikami Museum. Guests will enjoy Pan-Asian cuisine from Morikami's Cornell Café and a roaring drum performance from Fushu Daiko. Seating is limited for the taiko performance, and tickets will be sold at \$2 on a first-come, first-served basis at 5:30 p.m.

Info: Visit www.morikami.org or call (561) 495-0233.

>>MDC

Natsu Matsuri Summer Festival

Chicago, IL

June 22, 11 a.m.-5 p.m.

Buddhist Temple of Chicago

1151 W. Leland

Come out for an afternoon of chicken teriyaki, sushi, soba, noodles and more with family and friends. The evening is set for a taiko drum demonstration, haiku competition and a gift and book sales. A koto cultural exhibit will also be on display for visitors to see as well as Minilectures like the "Taste of Chicago Buddhism."

Food presales end June 15.

Info: Visit www.budtempchi.org.

Detroit Zen Center Retreat

Hamtramck, MI

June 8-13

Detroit Zen Center

11454 Mitchell St.

Cost: Students \$100;

public \$150

Experience a monastic-style retreat as well as working retreats at the Detroit Zen Center. The working retreats offered allow participants to follow a morning and evening schedule as well as an overnight stay in the Zen Hall. Those in this retreat can leave during the day for work or household responsibilities, making it a great alternative

for those with busy schedules.

Info: Visit www.detroitzencenter.org or call (313) 366-7738.

>>PNW

54th Annual Japan-American Society Annual Golf Tournament

Mukilteo, WA

July 18, 10 a.m.

Harbour Pointe Golf Course

Cost: Player registration \$150

Play on the beautiful greens at the Annual Golf Tournament. Enjoy a spectacular view over the waterfront and gorgeous open courses with fellow colleagues and friends. This year's tournament will have entertainment and a dinner, as well as the 19th Hole Awards Ceremony. Contests include the chipping and putting contest as well. **Info: Register at www.jaasw.info.**

>>NCWNP

Contra Costa A's Game Day

Oakland, CA

September 20

Oakland Coliseum

7000 Coliseum Way

Cost: \$20

Watch the Oakland A's play against the Phillies with the Contra Costa JACL chapter. Join them as they cheer on the A's in the plaza outfield and participate in a trivia contest to win Oakland Ath-

letics' MLB souvenirs. During the seventh inning, expect a visit by the A's Group Events rep to have a chance to win raffle prizes as well as receive goodie bags filled with water and snacks.

Info: Email Judy Nakaso at catnipdady@sbcglobal.net or call (510) 528-6564.

Nikkoland Festival

Oakland, CA

June 14, 3-8 p.m.; June 15,

Noon-7 p.m.

Buddhist Church of Oakland

825 Jackson St.

Enjoy delicious bites, including teriyaki steak, teriyaki chicken, sushi, udon, imagawa-yaki and a new menu item: teriyaki short ribs! A silent auction, bingo tournament and games will also take place at the festival.

Info: Visit www.buddhist-churchofoakland.org or call (510) 832-5988.

Black Belt Seminar

Sacramento, CA

June 8, 10 a.m.-1 p.m.

Aikido Center Sacramento

2417 21st St.

Cost: \$30

Join the Aikido Center Sacramento for their Black Belt Seminar. The center offers comprehensive Aikido training in a noncompetitive, nonviolent environment. Programs like the Black Belt Seminar provide practicing members with quality instruction in a traditional dojo setting for young

and old alike. Cultivate your body, mind and spirit through the art of Aikido.

Info: Email mfluty@theaikidocenter.com or call (916) 456-5541.

>>PSW

DTLA Night Market

LOS ANGELES, CA

June 20-21; 4 p.m.-Midnight

Staples Center, Lot 7

1120 S. Figueroa St.

Cost: \$7 Presale; \$10 at the door; Children under 5 are free Experience the 626 Night Market in the heart of downtown Los Angeles. The original Asian-themed night market produced by 626 Night Market features outdoor food, crafts, merchandise and art and music festivals set against the dramatic backdrop of downtown's skyline. Support local. Support L.A.

Info: Order presale tickets at www.626nightmarket.com/ DTLANightMarket.

ADVERTISE HERE

Events in the calendar section are listed based on space availability. Place a 'Spotlight' ad with photos of your event for maximum exposure.

FOR MORE INFO:

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JAPANESE FOOD >> continued from page 3

It tastes great, though, and unlike natto, there's no yucky texture to deal with!

Another favorite stinky dish is kimchi, or fermented cabbage with red chili pepper powder and garlic, a Korean staple that my mom used to make years ago and one that Erin and I have been making the past year as we've gotten into fermenting food. (Warning: A lot of fermenting means a lot of stinky food.)

Kimchi is made primarily using napa cabbage, but you can also make it with cucumbers and daikon. The daikon by itself is intensely pungent, but making it into kimchi raises the odor level several notches.

Japanese love daikon radish. When we visited my uncle and aunt in the small fishing town of Nemuro a few years ago in Japan, it was daikon harvest season, and every home in town had a rack in their yard with more than a dozen — sometimes several dozen — daikon strung up to dry. Once they shrivel up, they're cut and used for various side dishes, including takuan.

We also grate daikon and glop it on top of fish or meat, adding that layer of unmistakable odor to the tastiness of the protein underneath. With soy sauce added, it's pretty darned delicious!

Growing up, my mom used to cook the family Western-style dinners like steak, burgers or even spaghetti, but she often would cook a Japanese meal for herself, and that meal would often be salted salmon pan-fried, with rice and tsukemono such as takuan

or maybe kimchi. This was my food culture as a child.

I bet it was the food culture in many Japanese American homes, even in the years after WWII when many families tried to underplay their Japaneseness, because food culture is one of our strongest ties to the past and to our community.

Gil Asakawa is a member of the Pacific Citizen Editorial Board and the author of "Being Japanese American." He blogs about Japanese and Asian American issues on his blog at www.nikkeiview.com, and he's on Facebook, Twitter and lots of other social media. He was recently named the 2014 Asian American Journalists Association AARP Social Media Fellow.



Some of Gil Asakawa's favorite foods to eat — and among the stinkiest — include (from left) kimchi, takuan and natto.

JUDY JOO >> continued from page 12



Among the offerings featured on Chef Judy Joo's TV series are Korean street food such as salted caramel Hotteok pancakes.

authentically rich and traditional soups and stews. There's so much going on in Korea — we just provide people with a little taste and what the food looks like. You obviously can't always taste things from watching the TV, but just to educate people a little bit of what Korean food is and what Korea is like.

Anything else that can people can look forward to with 'Korean Food Made Simple'?

Joo: I think that Asian Americans are a very important demographic in America. Also, me being Asian American, I feel very strongly in trying to help promote the community. And it's through publications like yours and shows like mine that we become more visible, so I just wanted to say that we all have to help each other and support each other. And I'm kind of paving the way, and it makes things easier for the next generation. We'll eventually get there — you'll see Asian Americans on the cover of magazines. It's baby steps, but I think it's important to support the community. We'll get there eventually.

"Korean Food Made Simple" currently airs on the Cooking Channel on Saturdays at 12:30 p.m. E.T. For more information on the series and for complete recipes, visit www.cookingchanneltv.com/shows/korean-food-made-simple.html.

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