PAGE 6

'SIMPLY RAMEN'

Amy Kimoto-Kahn's new cookbook offers tantalizing — and easy — recipes inspired by family traditions.
Dear Editor,

It’s just personal... I am not voting for the Republican nominee for president. There are others like me who will not vote for him for a variety of reasons. It might be something as simple as his acerbic personality or his overt-inflated ego. It might be his adoring feelings toward Putin or Saddam Hussein. Or, it might be his lack of political skill in maneuvering the Halls of Congress. There are certainly a myriad of reasons why, in my opinion, one would not vote for the Republican nominee. For me, it’s personal.

When I was younger, my parents, through their involvement and action, taught us kids to reach out and help others. As I grew up and all through my adult life, I was involved in groups that helped others. My most long-term and notable association was with a group called the JACL, the Japanese American Citizens League. The JACL is the oldest and largest Asian civil rights organization in the nation. I have been a proud member since the early '60s. The goal of the JACL is to create “Better Americans in a Greater America.”

After the Empire of Japan ruthlessly attacked the naval base at Pearl Harbor, the U.S. Government said all persons of Japanese ancestry were potential spies and should be rounded up and imprisoned. I was six weeks old when my family was shipped to a detention center at the old Tanforan racetrack, where many of us had to live in mucked out and whiteshaved horse stalls until permanent camps were built throughout the arid deserts of the nation. Many of the Tanforan internees were sent to a camp in Utah called Topaz Internment Camp. They didn’t just imprison those suspected of espionage but also children and seniors like my grandparents. They were imprisoned in those dusty and freezing camps until the war was thankfully over.

Why am I telling you this story when I am not voting for the Republican nominee? When asked by Time magazine about the internment of Japanese Americans during World War II, he said, “I do not know whether I would have supported or opposed the action by the government.” He added, “I would have had to be there at the time to tell you, to give you a proper answer. I certainly hate the concept of it, but I would have had to be there at the time to give you a proper answer.”

There is only one simple answer to that question. He did not have to be there at the time to tell whether he supported it or not. This was a clear violation of the Constitutional right to “due process.” He may have hated the concept, but it was not a “concept.” It really happened. The action by the government of imprisoning 120,000 persons, just because they were Japanese, was a clear violation of human rights, civil rights and especially constitutional rights, which he claims to support.

The government eventually recognized this injustice and through legislation signed by President Reagan, formally apologized for the injustice.

It seems the Republican nominee cannot grasp the simple notion that to separate groups of people just because of their race is wrong! This lack of understanding has made it very, very personal to me.

I could talk about his remarks that all Muslims should be denied entry or a Mexican American judge who could not fairly adjudicate a case simply because he is a Mexican. There were other groups that he also maligned, but, in my opinion, he doesn’t understand the difference with being inclusive instead of exclusive or the difference of being diverse instead of being devised.

His complete lack of empathy and understanding of the needs of all people - white, black, yellow, brown, straight, gay, disabled or any religious affiliation—shows me that this nominee really cannot represent all of the people of the United States. He doesn’t represent the ideals on which this nation was built.

Sincerely,

Steve Okamoto
Foster City, Calif.
LEGAL-EASE: AN ATTORNEY’S PERSPECTIVE

THE TRAPS OF BEING JAPANESE AMERICAN:
ESTATE PLANNING FOR OUR CULTURE

By Staci Yamashita-Iida, Esq.

The last time my family went out to dinner, the server came to our table at the end of our meal thoroughly confused. At various points throughout the night, different family members had secretly approached him, letting him know that they would be paying the bill. By the end of the night, he had four different credit cards and no idea who to listen to. Ultimately, he obeyed the finger wag and warning stare from my grandmother. The server knew better than to defy the family matriarch. Smart boy.

In my family, paying for the dinner bill is not just common etiquette; it’s a victory of sorts. It means that you had the most believable excuse to break away from the table (“I have to use the restroom, I’ll be right back”) or issued the most convincing (yet well-intentioned!) threat.

Over the years, I’ve come to realize that this “game” is not specific to my family. For me, paying the bill is a way to express appreciation for my family’s love and support, and I believe many families within our community echo this sentiment. Japanese and Japanese Americans are often thought of as being kind, generous and caring people. While it is certainly an honor to have such a positive reputation, it can be problematic.

Creating specific bequests to your children (i.e., distributing particular assets to each person) can be the key to preserving the fairness you desire, but it must be done properly. Sometimes, clients will try “at-home” estate planning techniques to avoid having to create a living trust. This, too, can be problematic.

Let’s say that you have three children, two sons and one daughter. Your sons are married with kids of their own and are busy living their own lives. Your daughter resides at home with you. She does not work due to a disability and spends her time taking you to the grocery store and your doctor’s appointments. She becomes your caregiver in your later years. You want to thank her for all that she’s done for you but, being Japanese, you want to be fair to all of your children. Thus, you set up your living trust so that all three children inherit equally.

Once you pass, your sons decide they want to sell the home. As a result of receiving a large sum of money from the proceeds of the sale, your daughter loses her public benefits. What’s more, she’s left homeless.

Drafting your will or living trust to say, “I want everything to go equally to my children” is not always the best route. It depends on your own personal situation. In this example, it would’ve been far better to make specific gifts to your children: the home to your daughter and the financial accounts to your sons. Or, if there wasn’t enough money to be distributed, then you could’ve given your daughter a “lifetime right of occupancy” or life estate. All three children would have an ownership interest in the property, but your daughter could remain in the home for her lifetime or until she was comfortable enough to move elsewhere. In short, she could never be kicked out of the home.

Creating specific bequests to your children (i.e., distributing particular assets to each person) can be the key to preserving the fairness you desire, but it must be done properly. Sometimes, clients will try “at-home” estate planning techniques to avoid having to create a living trust. This, too, can be problematic.

Let’s go with the hypothetical that you have two sons and one daughter. And again, your objective is to have your assets distributed equally to the children. But instead of creating specific gifts through a trust, you attempt to emulate this on your own. You add your daughter on title to your home, you designate one son as the beneficiary of your life insurance policy and name the other son as the beneficiary of your bank account.

Later on in life, you sell your home, depositing the proceeds into your bank account, and move in with one of your sons. You forget to inform the life insurance company of your change of address, so you miss a few payments. Your policy lapses.

Now, when you pass away, two of your children are left with nothing, and one is left with everything. This is certainly not what you intended. Once more, leaving specific assets to specific people can be beneficial, but only if done correctly. Creating a living trust prevents the risk of inequality.

The great thing about creating a living trust is that it’s completely customizable. It can be tailored to each individual’s personal situation, including accounting for one’s culture. In our community, family comes first. To ensure that yours is properly taken care of, consult an estate planning attorney to help you create the estate plan that will best suit your family’s needs.

Staci Yamashita-Iida, Esq., is an estate planning attorney at Elder Law Services of California. She can be contacted at (310) 348-2995. The opinions expressed in this article are the author’s own and do not necessarily reflect the view of the Pacific Citizen or JACL. The information presented does not constitute legal advice and should not be treated as such.

A YONSEI TRANSPLANTED

THE ALL-IMPORTANT INTERNSHIP

By Matthew Ormseth

If you’re in college, summer vacation isn’t much of a vacation anymore. Many of us are working as interns, and a good internship can jump-start a career after graduation.

But the current internship model perpetuates privilege. It offers work experience and connections only to those who can afford to work for little pay — or none at all. And internships are often secured through networks of family friends, which means students from well-connected and frequently well-off families have an easier time finding a summer gig than those from less-connected and lower-earning backgrounds.

Some of my friends are working as unpaid interns this summer. They think of it as an investment — they might not make any money this summer, but the industry connections they make might land them a well-paying job further down the line.

It makes sense. But it’s out of the question for financial-aid students trying to hustle up their summer contribution. They can’t afford to give away their time for free, even if it means hurting their long-term career prospects. They’ll work at H&M, they’ll wait tables and they’ll brew coffee, even if the work has nothing to do with their major, only because it pays the bills.

Furthermore, parents and employers alike are less leery of nepotism when it comes to asking for and awarding internships. Parents feel less guilty calling in a favor for their kid when the work is unpaid or low-paying, and employers feel less guilty giving it to them.

Interns don’t qualify for benefits, the work rarely lasts longer than a couple of months and the ethics of giving your friend’s child an internship weighs considerably lighter on the conscience than giving him or her a full-time job.

The thing is, though, that many internships *do* lead to full-time jobs. I mean, that’s the point of the whole thing. An internship is stepping stone, a pathway, a pipeline into the workplace. Even if you don’t end up working for the company you interned at, a recent graduate with relevant internship experience has a much better chance of landing a good job than a graduate with Starbucks and Toys “R” Us on the résumé.

It’s no coincidence that students who have to work full-time during the summer often have few family connections in well-paying career fields. Although they may graduate with the same degree as a better-connected student, their employability factor is decidedly lower.

Not only do they lack connections, but they also lack work experience in a field relevant to their career interests. This is how privilege breeds privilege.

And that’s not to say the privileged, nonfinancial-aid students working as unpaid interns are to blame. They’re fortunate enough to be in a situation where they don’t have to work in retail or food service and can instead focus on a field relevant to their true aspirations and interests — why wouldn’t they take that opportunity?

The responsibility for leveling the playing field lies with the employers. More companies need to set up formal internship programs, complete with structured review processes that award jobs to those who are best qualified — not just best connected.

>> See INTERNSHIP on page 12
MIKAMI VINEYARDS WINS MULTIPLE NATIONAL AWARDS

LODI, CALIF. — Mikami Vineyards, owned and operated by third-generation Japanese Americans Jason Mikami and Mitzu Onizuka, announced on Aug. 3 that its 2013 Zinfandel has been recognized with two major wine awards.

The Zinfandel received a 90-point rating from Wine Enthusiast and a Double Gold Medal from the San Francisco Chronicle Wine Competition.

One of the few Japanese American wineries in the country, Mikami Vineyards has established its Zinfandel as a world-class wine. The limited production, hand-crafted wine represents the sixth vintage for the vineyard. Only 150 cases of the wine were produced. Additionally, the vineyard released its second offering this year, a dry Rosé of Zinfandel, which sold out immediately.

“The 2013 Zinfandel represents 120 years of wine growing, spanning three generations of our Mikami family,” said Mikami. “It is a tribute to my father, who for over 40 years single-handedly managed our 15-acre vineyard. Like the many Japanese American families forcibly moved during World War II, my father returned to California after internment and continued our wine-growing tradition.”

Mikami Vineyards is located in Lodí, Calif., and its history extends more than 100 years. Zinfandel has been grown on the vineyard since 1923. The property’s fine sandy loam soil provides the ideal environment for high-quality Zinfandel.

For more information, please contact info@mikamivineyards.com.

WEST L.A. JACL ANNOUNCES SCHOLARSHIP WINNERS

The West Los Angeles chapter of the JACL announced its scholarship winners recently. Jeffrey Fujimoto, a third-year medical student, was awarded the $2,500 Chiyo M. Hattori Scholarship, designated to an outstanding student pursuing an education in medicine. Emily Lui and Makito Takahashi were recipients of the Jack Nomura High School Scholarship.

Fujimoto completed his third year at the David Geffen School of Medicine at the University of California, Los Angeles. The son of Sally and Greg Fujimoto of Los Angeles graduated from the University of California, Berkeley, with a degree in bioengineering and is a five-time national champion in judo. Over the next two years, Fujimoto will complete an MBA and his remaining medical school training and plans to become a physician executive who will drive innovation and change in the health care system while also providing direct patient care.

Lui graduated with a 3.97 grade point average from Venice High School in Venice, Calif., and will attend the University of California, Berkeley, in the fall. The daughter of Susan and Mark Lui of Los Angeles, she was a competitive figure skater who was active at school in theater, academic decathlon and robotics. She also served as president of the West Los Angeles United Methodist Youth’s group. Takahashi graduated from New West Charter High School and attended the Japanese Institute of Sawtellle for 13 years. The son of Keiko and Toshio Takahashi of Culver City, Calif., he was a member of several school activities, including the anime, art, gay and straight alignment and cross-country clubs. Takahashi, who was also a member of the West L.A. Methodist Church youth group, will attend Humboldt State University.

Each high school awarded scholarships to their students. The scholarship is named in honor of the late Jack Nomura, longtime chapter member.

For more information, contact the West L.A. JACL at westlajacl@yahoo.com.

APAS in the News/NewsBytes

Congresswoman Grace Meng Elected Vice Chair of Democratic National Committee

PHILADELPHIA, PA — Congresswoman Grace Meng, the first Asian American member of Congress from New York state, has been unanimously elected as vice chair of the Democratic National Committee. According to a press release, Meng was voted into the position at the post-Democratic National Convention meeting in Philadelphia.

The chair had been left vacant since Rep. Tulsi Gabbard (D-Hawaii) resigned from the position in February.

“I am deeply honored to be chosen for the position of vice chair, and I thank my DNC colleagues for having confidence in my ability to serve in this leadership role,” Meng said in a statement. “Democrats have an ambitious and robust agenda that includes such critical items as immigration reform, gun safety legislation, helping middle-class families and much more. I look forward to tackling these measures and helping to get them enacted with the next President of the United States Hillary Clinton.”

The DNC was created during the Democratic National Convention of 1848. For 167 years, it has been responsible for governing the Democratic Party and is the oldest continuing party committee in the U.S.

No More ‘Pokemon Go’ at Hiroshima Atomic Bomb Memorial

TOKYO — It was a bit touch and go for Hiroshima officials, but the atomic bomb memorial park in the western Japanese city is nowPokemon No.

The city had asked the developer of the popular “Pokemon Go” smartphone game to remove the creatures and sites that appeared in the park by early August, when a solemn annual ceremony was held to mark the anniversary of the atomic bombing that killed 140,000 people in the final days of World War II.

The “Pokemon Go” game was removed quickly from parks and the clumps of players that they attract, were gone by Aug. 4, but the monsters that gamers try to catch were still popping up.

The city sent an email inquiry to game developer Niantic and got a response just hours before the start of the ceremony.

“We were so relieved,” city official Tatuya Sumida said. “We were worried if those Pokemon were really going to go away in time.” He said city officials expect the monsters will stay away from the park permanently. “We consider the park a sacred place where we pray for the victims of the atomic bombings,” Sumida said.

The game has also been removed from the U.S. Holocaust Memorial Museum in Washington, D.C., at the institution’s request.

Tokyo Elects First Female Governor to Lead City Into Olympics

Tokyo — Tokyo elected its first female governor to lead the city as it prepares to host the 2020 Olympics, as voters turned to a leader promising clean politics after two predecessors resigned over money scandals.

Yuriko Koike was announced the winner by Japanese media on July 31; she will now take charge of a sprawling capital with a population of more than 13 million.

“I am pushing for a Tokyo where people’s lives will be better, and everyone can shine — men and women, children and adults, the elderly and the disabled,” Koike said, appearing at her campaign office.

Koike, 64, had previously served as defense minister, Japan’s first woman in that post. One of her first jobs will be going to the Rio Olympic Games as the representative of the city that is hosting the next games.

Planning for the 2020 Tokyo Games has run into problems, including ballooning costs and delays in construction. The games will be a centerpiece for Japan’s revival hopes as the world’s third-largest economy strives to keep growth going.

Snapchat Removes Filter Amid Claims of Racial Insensitivity

VENICE, CALIF. — Snapchat has removed a filter for photos that some say promoted racist Asian stereotypes. The social media app’s filters allow users to change their appearance with silly faces or morph themselves into cartoonish animals and other characters.

A filter that Snapchat was inspired by Japanese animation placed slanted eyes on a user’s face. The filter was quickly derided by Snapchat users on Twitter. One Asian American user, Grace Spagnuolo, told the Associated Press in a Twitter message she was “shocked by how much it looked like the classic cartoon caricatures of Asians — squinty eyes and buckteeth.”

California-based Snapchat has confirmed that the filter has been taken down and won’t be used again. The company says its filters are “meant to be playful and never to offend.”

— P.C. Staff, JACL National Staff and Associated Press
AN AAPI AUGUST

By Tiffany Ujiie

While May is crowned Asian Pacific American Heritage Month, August has come in this year with some considerable cred of its own. This month dropped America’s first Asian female superhero to be featured in a major motion picture while critical API voter’s issues were raised at a recent Presidential Town Hall.

The debate took place at the Colosseum at Caesars Palace in Las Vegas, Nev., during the Asian-American Journalist Assn.’s annual convention from Aug. 10-13. Big names such as former U.S. President Bill Clinton, Rep. Mike Honda, Rep. Judy Chu, Libertarian candidate Gary Johnson and Utah Attorney General Sean Reyes on behalf of Republican presidential nominee Donald Trump came through. And since August isn’t over, it’s worth examining how far APIAs have come, where we are now and how much is left to push through.

“Our diversity is a blessing,” said Clinton, speaking on immigration reform. “This nation cannot separate families,” he said in discussing how splitting families would ruin this country’s economy and identity.

The American fabric includes those immigrant threads, and perhaps this month those threads were especially prominent.

Take Anna May Wong, the first Chinese American movie star, who earned international fame from her career in silent film, sound film, television, stage and radio. Wong made history on Aug. 27, 1952, when her TV show “The Gallery of Madame Liu-Tsong” aired with an Asian American series lead star. To little surprise, the show went dark after one season, but the fact remains that Wong pushed a boundary.

In many ways, the DC Comics hero Katana, played by Karen Fukuhara in the recently released Warner Bros. Pictures film “Suicide Squad,” did something similar to Wong. As a female Asian American, Fukuhara’s prominence in the film became a part of American pop culture. And even though Wong’s show didn’t make it past one season and though Fukuhara’s character was ultimately overshadowed by the likes of Will Smith and Margot Robbie, their threads are knotted together this month.

But some threads in this fabric come from pen strokes and paper. On Aug. 10, 1988, President Ronald Reagan signed the Civil Liberties Act of 1988 into law, granting reparations of $20,000 to each surviving U.S citizen or legal resident immigrant of Japanese ancestry incarcerated during WWII by the United States along with an official apology. Again, August saw a door open for APIAs to find ways within the system to make a positive change.

Former U.S. Secretary of Transportation Norman Mineta sponsored the Civil Liberties Act and fought for this legislation to pass. Years later, Mineta is still continuing his work for justice continues to springboard off the legacies of Mineta and many others.

Today, we lay heavy focus on the record-smashing Michael Phelps, but Lee in his own way reminds us to look at APIAs in the Olympic Games in Rio de Janeiro. His legacy reminds us to give extra cheers for Nathan Adrian, Lee Kiefer, Alexander Massialas, Paige McPherson and Gerek Meinhardt, as well as many other API representatives competing on sport’s biggest global stage.

In 2008, Lee received a star on the Anaheim/Orange County Walk of Stars, and during his ceremony, Lee clapped back at his struggles and challenges. “It’s just like any other dive,” he told an Orange County Register reporter, and it really is. Every victory and every moment of progress is a dive toward new boundaries.

“We have to go for the gold,” said Rep. Honda during the AAJA Presidential Town Hall, “and have 100 percent turnout for this election. Let us prove to them once again that APIAs are concerned loyal Americans.”

For JACL’s National Youth/Student Council, the push for 100 — the reach for gold and success — is here now.

“The NY/SC the past few years has really focused on how do Japanese Americans and APIAs fit in the broader discussion of race and in politics in the U.S.,” explained NY/SC Chair Kota Mizutani. Mizutani, along with other representatives of the NY/SC, attended the convention and Presidential Town Hall thanks to fundraising efforts made last month at the JACL National Convention.

“We’re here at AAJA because we see this as a historic gathering that really demonstrates outside of the API community why Asian Americans matter,” Mizutani said. “We really see this as fitting into the NY/SC mission as framing our identities in this broader political environment, and this election is a perfect example to do that. Not only because of the hotly contested presidential race but as a chance to face the political leadership here at the convention.”

The youth body representing the JACL looked to champion its mission of raising API issues during an engaging Presidential Town Hall. NY/SC’s vision is much like many of the other media and community organizations present, is that all hoped that this gathering would inspire change — change from political leaders onstange but also on smaller, more personal levels.

Annual gatherings like this lay emphasis on November’s big U.S. presidential election and May’s Asian Pacific American Heritage Month. But perhaps what this summer season has proven this year is that every day, week or month champions the API community.
Japanese American blogger Amy Kimoto-Kahn pens a cookbook about ramen.

By Connie K. Ho, Contributor

Summer is winding down, and soon, the crisp feel of fall, complete with its dropping temperatures, will be in the air. What better way to welcome the changing seasons and weather than to fill your stomach with the greatest comfort food: warm, soupy ramen. The Pacific Citizen recently interviewed Japanese American blogger Amy Kimoto-Kahn to find out about her new cookbook “Simply Ramen: A Complete Course in Preparing Ramen Meals at Home.” Her new book offers recipes that even the most novice chef can make in addition to insight about her experience, in cooking and writing the unique and delicious recipes.

Kahn, who grew up in Orange County, Calif., but now lives with her family in the San Francisco Bay Area, is a graduate of the Miyajima Ramen School in Osaka, Japan, and has also taught Asian-inspired cooking classes for Williams-Sonoma. She also shares Japanese American recipes on her blog, Easy Peasy Japanesey, in addition to running a marketing firm, Fat Duck Consulting, which she founded in 2008.

The Pacific Citizen: How did the book come about?

Amy Kimoto-Kahn: I had been working on a book proposal for about four years with my editor with the original book idea for easy Japanese American recipes that would be a compilation of family-friendly recipes and those that had been passed down for generations in my family. When my agent sent the proposal out, one of the publishers — Race Point Publishing — asked if I would consider doing a book on ramen instead. I agreed but first told them that I’d like to go to ramen school in Japan first. So, I attended the Miyajima Ramen School in Osaka for an intensive ramen cooking master class and came back to start the book and start developing recipes.

The Pacific Citizen: Where did the ramen recipes come from?

Kimoto-Kahn: In my book, I start off with four basic recipes for the traditional types of ramen — Shio, Shoyu, Miso and Tonkotsu. The Tonkotsu is the only recipe that is directly from my Sensei Rikisai from ramen school. The others I developed over trial and error with the goal of having them be easy enough for the home cook made with ingredients that are accessible with a soup that has a rich, layered flavor. I then took those four basic types and combined them with other ingredients to make different variations, which is where the nontraditional part comes in. For instance, I take my Shio soup and add coconut milk and curry powder to the soup base to make an Indonesian Pork Ramen with Coconut Curry Soup, or I’ll take the Tonkotsu soup and add finely grated Gouda cheese to make a Cheese Ramen inspired by a ramenya known for this in Tokyo called “Tsukomo.” I also have a friend, Malaysian chef Emily Lai, who helped me create a Malaysian Curry Laksa Ramen where you add homemade laksa (a Malaysian dish of Chinese origin, consisting of rice noodles served in a curry sauce or hot soup paste and use reserved shrimp shells to your ramen soup base to give it tons of flavor. It’s nontraditional because I take the basic traditional types of ramen and turn them into original style ramen that is nontraditional.
Kimoto-Kahn: I enjoy the process, the bringing together of family and friends from cooking, the warmth and memories cooking and eating can invoke and the pleasure of tasting something that is so satisfying with the reward that you’ve created it.

I learned to cook from my mom, growing up and being curious in the kitchen and having her teach me not just the technical aspects of using a knife, cleaning as you go, but also how your food should always be visually appealing, balanced and well-timed.

I remember picking fern and flowers in the garden to help her garnish dishes and make them look beautiful. I used to pretend I had my own cooking show in the backyard, and I would make mud pies while I explained my process to a fake audience.

So, for me, I’ve always wanted cooking to be a part of my life. I do cook with my kids, and my youngest daughter, Ellie, who is 3 years old, seems to be the most interested, so we have so much fun together.

The Pacific Citizen: What do you enjoy about cooking?

Kimoto-Kahn: I did visit Japan when we had a friend visiting from Oklahoma City in South Dakota and we have so much fun together.

Teriyaki Beef-Wrapped Asparagus
Ramen

LEVEL 1

Prep time: 45 minutes
Serves 6

When I was a kid, my mom made beef-wrapped asparagus whenever she hosted fancy parties. I felt so grown-up eating them and I loved perfectly bite-sized they were. Now, I feel like they’re the perfect addition to elevate any ramen. I found some sweet Momo-toro tomatoes at a farmer’s market in Santa Barbara and added them in for a purely pop of color. You can add any fresh vegetables that you feel would complement it as well.

1 lb (225 g) thinly sliced beef sirloin (I prefer shabu shabu beef)
1 tbsp grated ginger
4 tbsp sugar
1 celery stalk, cut into large dice
1/2 tsp Asian pear (or sweet Momotaro tomatoes)
2 tbsp sesame oil, divided
3 sheets nori, quartered (2 squares per serving)

Additional Toppings
1/2 small tomato, sliced into eighths (I prefer Momo-toro tomatoes, 2 slices per serving)
3 sheets nori, quartered (12 squares per serving)
Roasted sesame seeds, for garnish

1. Cut the raw beef slices in half and still each asparagus spear to 3 slices of beef, praising the meat around a string to seal it so it’s tightly rolled and stays secure.
2. In a small bowl, combine the shoyu, sugar, ginger, and garlic. Whisk to combine.
3. Heat a large sauté pan on high heat, add the rolled beef and asparagus and cook for about 5 minutes, turning throughout until all sides are lightly browned.
4. Pour the sauce mixture over the beef and asparagus and tum to coat. Remove and set onto a plate, then you’ll be sautéing sauce over the top. When ready, slice each spear in half diagonally.
5. In the same skillet you used to brown the beef and asparagus, heat a teaspoon of sesame oil over high heat. Add the bok choy and quickly cook in both sides until tender, about 2 minutes. Remove and season with a sprinkle of sea salt.
6. In a pot of water for your noodles. In a separate sauté pan, bring 3/4 cup (175 ml) Miso Base and 1 cup (235 ml) water to a boil, then lower the heat and let simmer until it’s ready to serve. NOTE: It’s 5 tablespoons of base to every 1 cup (250 ml) chicken or vegetable broth. Use about 1 cup (250 ml) broth per serving. Right before serving, crank it back up to a boil.
7. Tuck the noodles—feel free, bold for about 1 minute. If packaged, bold for about 2 minutes. As soon as they’re done, drain well and separate into serving bowls.
8. Pour 1 cup (235 ml) soup over each bowl of noodles. Top each bowl with 1 halved slices of beef-wrapped asparagus, a small handful of bok choy, a tomato slice, a pile of sliced string vegetables, and a marinated half-cooked egg. Tuck a sprinkle of sea salt into the soup, then sprinkle some roasted sesame seeds on top for garnish.

Miso Base

LEVEL 1

Prep time: 15 minutes
Serves up to 12

Winters in Hokkaido in northern Japan are severe and the center and warmth of a good Miso Ramen have made it a daily staple. The quality of the miso makes all the difference in the recipe, so shop around and taste a variety of miso to find one that will add more depth.

I’ve made a super flavorful Miso Base, or miso, that can be enjoyed any time. (Please see Ramenucian’s Yourself on page 13 to learn about the three components of all ramen.) Store it in the refrigerator, and when needed, you can make individual servings or enough to feed your whole family—this base offers the convenience of a one-person portion or a meal for many, all according to the base-to-broth ratio (1 tablespoon Miso Base to 1 cup [235 ml] chicken or vegetable stock). Whether you’re taking it to work for lunch or preparing a family meal, it will be worth the labor because once you make it, it’s practically instant to serve up later. The Miso Base can be refrigerated for up to a week or frozen for one month.

1 medium-sized carrot, peeled and cut into large dice
1/2 onion, peeled and cut into large dice
1 celery stalk, cut into large dice
3 garlic cloves
1/2 tsp Asian pear (or sweet Momotaro tomatoes)
1 tsp miso
1 tsp apple cider vinegar
3/4 tsp sriracha
1/2 tsp apple, cored, peeled and cut into large dice
1/2 tsp fresh ground ginger
2 tbsp soy sauce
2 tbsp sesame oil, divided
1/2 tsp sea salt
3/4 cup (175 ml) low-sodium chicken or vegetable stock
1 celery stalk, cut into large dice
1/2 tsp low-sodium chicken or vegetable stock
3/4 cup (175 ml) soy sauce
1/2 tsp apple cider vinegar
1/2 tsp apple, cored, peeled and cut into large dice
1/2 tsp Asian pear (or sweet Momotaro tomatoes)
1 tsp miso
1 tsp apple cider vinegar
1 tsp apple, cored, peeled and cut into large dice
1/2 tsp Asian pear (or sweet Momotaro tomatoes)
1 tsp miso
1 tsp apple cider vinegar
1 tsp apple, cored, peeled and cut into large dice

1. In a small saucepan, combine the miso, sugar, ginger, and garlic. Whisk to combine.
2. Bring to a boil and then reduce to a simmer. Add the Asian pear and miso, stirring well. Simmer for about 10 minutes, then add the soy sauce and stir well. Add the sesame oil and stir until combined. Remove from heat and let cool to room temperature. It can be refrigerated for up to one month.

Ramen Recipes: Going There

In the fall, I’m not only cooking up some of my favorite recipes, I’m also going to Korea and Tokyo for pleasure. I’m a Teriyaki (fourth-generation Japanese American), and even though I took over 10 years of Japanese school, my Japanese is far from good, so I didn’t speak much Japanese while there.

For me, the trip was life changing. Japan is filled with the most beautiful landscapes and architecture seeped with history, generous people who will stop what they are doing and, ultimately, make it, it’s practically instant to serve up later. The Miso Base can be refrigerated for up to a week or frozen for one month.

Going there made me so proud to be Japanese, and their dedication to the craft of cooking is no wonder why Tokyo has more Michelin stars than any other city in the world. My ramen experiences there helped me develop my basic recipes and set the bar for the flavor profile I was looking for. Without going to Japan, I feel like I could not have written a cookbook I could be proud of.

“Simply Ramen: A Complete Course in Preparing Ramen Meals at Home” can be purchased at Amazon, Barnes and Noble, Indie Bound and Kinokuniya Book Store. Follow Amy Kimoto-Kahn on Facebook and Instagram @amykimotokahn or visit her blog easypeasyjapanesey.com for recipes.
I’ve been watching the Olympics when I get tired of obsessing about the presidential campaigns. I’ve been a fan of the Olympic Games since I was just a kid — I remember vividly watching the 1964 games in Tokyo when my family lived in Japan. I was not quite 7 years old at the time, and the coolest part of that year’s competition was that my dad took the whole family on a day trip on the new “Shinkansen” Bullet Train, the fastest in the world, from Tokyo to Osaka and back. I remember the hubbub over the Olympics because Japan was even more hyped about that year than the Tokyo games coming up in 2020.

In October of 1964, Japan was to host its first-ever Summer Olympics. The honor was originally scheduled for 1940, but those games had been first moved to Helsinki, then canceled entirely because of the conflict already engulfing Europe and modernizing, and by 1964, the country was ready to show itself off as a member of the world’s first tier of nations. Facilities including an iconic stadium were built, and the entire country, not just the city, was abuzz with anticipation. We didn’t see any of the games live, but I remember we watched every day on our flickering black-and-white TV sets. Later from the U.S., we watched the 1972 Winter Olympics, which were held in Sapporo, Japan — the first Winter Games to be held in Japan. My mom is from Hokkaido, the prefecture where Sapporo is, so we were glued to the (color) TV for those games.

The Olympics is a showcase of the world’s greatest athletes, but let’s face it, it’s also a chance for everyone to feel proud of our own countries (or countries where we have roots). There’s an element of patriotism that creeps close to nationalism. I’m proud of the U.S. athletes who’ve medaled in Rio de Janeiro, especially the athletes of color who are making their mark on the world stage, or court, or pool. And who isn’t amazed by Michael Phelps, who’s overcome personal adversity to extend his legacy to retire on top of the swimming world? But fame is fleeting, and some of the greatest athletes in the world can become forgotten heroes over time. How many people know the name Tommy Kono today? A Nisei athlete who was unknown at the 1952 Olympics in Helsinki, he won the gold in weightlifting and set a new Olympic record while he was at it — by 20 pounds more than his closest rival, from Russia. He dominated weightlifting through the 1950s and into the '60s, setting 26 world records and seven Olympic records during his career before suffering a knee injury and retiring. He then turned to coaching both here and for Mexico and Germany, and coached the U.S. Olympic team in 1976. Sadly, he passed away earlier this year of complications from liver disease, at age 85. But luckily for us, he was discovered while still alive by a JA TV reporter in Sacramento who was covering a weightlifting tournament and wondered about the man whose name was on the venue where the tournament was held.

That’s when Ryan Yamamoto learned about Tommy Kono, a pioneering JA and AAPI athlete, and got to meet the man. He and a partner, Suzanne Phan, another TV journalist (they both now work at KOMO in Seattle), produced a documentary about Kono that’s airing this month on 40 PBS stations across the country (I bet your local PBS station might air it too, if they know people are interested). The half-hour film “Arnold Knows Me: The Tommy Kono Story” is a revelation. The title refers to the fact that Kono was a hero to young Arnold Schwarzenegger; the film is about the challenge Kono overcame to come by his heroic stature.

Kono’s family was sent from Sacramento, where he was born, to Tule Lake during WWII, and he had to suffer the ignominy of incarceration. The filmmakers follow Kono through interviews with him in Hawaii, and with friends who knew him. The film’s worth seeking out — you can see a trailer (http://www.tommykonostory.com) and buy the documentary for $19.99.

Arnold Kono’s story is important to celebrate, not only because he brought glory to the U.S., but also because he represented the emerging generation of Japanese Americans in the post-war era.

Gil Asakawa is a former P.C. Editorial Board Member and Board Chair. He writes a blog at http://nikkeiview.com.

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THE OLYMPICS ARE A CELEBRATION OF NATIONAL, PERSONAL — AND ETHNIC — PRIDE

By Gil Asakawa

The Olympics are a showcase of the world's greatest athletes. Let's face it, it's also a chance for everyone to feel proud of their own countries (or countries where they have roots). There's an element of patriotism that creeps close to nationalism. I'm proud of the U.S. athletes who've medaled in Rio de Janeiro, especially the athletes of color who are making their mark on the world stage, or court, or pool. And who isn't amazed by Michael Phelps, who's overcome personal adversity to extend his legacy to retire on top of the swimming world?

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U.S. SENATE PASSES WWII FILIPINO VETERANS CONGRESSIONAL GOLD MEDAL BILL

WASHINGTON, D.C. — The U.S. Senate unanimously passed a bill to award Filipino World War II veterans who fought with the U.S. the Congressional Gold Medal, the highest award Congress gives to civilians. Passed in mid-July, the bill was introduced by Sens. Mazie Hirono (D-Hawaii) and Mazie Hirono (D-Hawaii) and passed by the Senate and received wide bipartisan support. During WWII, 250,000 Filipinos and Filipino Americans fought for the U.S. They were promised the same benefits as the U.S. military, but when the war ended, Congress rescinded their promised benefits. Out of the 66 countries that supported America, the Philippines was the only one that did not receive full veterans' benefits. Many groups have spent decades to get these veterans recognition for their service.

"Today, the Senate provided recognition to Filipino World War II veterans for their brave and courageous service to the United States," said Hirono in a statement. "For decades they have continued to fight for the benefits they have earned and to be reunited with their families in the United States. I thank my Senate colleagues for joining me in recognizing these veterans' service and sacrifice with the Congressional Gold Medal, one of our nation's highest civilian honors." The bill will now go through the House and be put to a vote.

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POLARIS TOURS 2016 SCHEDULE

Sep. 05 - Sep. 17 Great Canadian Rail Journey: "Toronto, Jasper, Lake Louise, Banff, Victoria, Vancouver"
Sep. 30 - Oct. 10 Ecuador: From the Andes to the Amazon: "Quito, Otavalo, Papallacta, Banos"
Oct. 05 - Oct. 16 Portugal In Depth: "Lisbon, Oporto, Viseu, Evora, Algarve"
Oct. 16 - Oct. 25 Autumn Japan: Hiroshima, Miyajima, Himeji, Kyoto, Kanazawa, Takayama, Shirakawago, Tokyo"
Oct. 27 - Nov. 07 Discovering Poland: "Warsaw, Krakow, Wroclaw, Gdansk"
Oct. 30 - Nov. 10 The Best of Kyushu: "Fukuoka, Nagasaki, Kumamoto, Itabashi, Kagoshima, Miyazaki, Beppu"
Nov. 27 - Dec. 14 Icons of India & Dubai: "Dubai, Delhi, Agra, Ranthambore NaI Park, Jaipur, Mumbai, Cochin"

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Nikkei Voice
LITTLE TOKYO HOSTS EIGHTH ANNUAL TANABATA FESTIVAL

The eighth annual Los Angeles Tanabata Festival was held in Little Tokyo in conjunction with the 2016 Nisei Week, where numerous kazari (decorations) marking the celebration of the Star Festival were on display and officially judged from Aug. 12-15.

Presented by Little Tokyo Koban, the Japanese Prefectural Association of Southern California and the Nisei Week Foundation, the 2016 Tanabata Festival's colorful and original kazari, made each summer by neighbors and friends from all over California, Japan and beyond, competed for numerous honors prior to the opening ceremonies on Aug. 12.

Judges this year included Kay Amano of the Japan American Society; Gary Mayeda, national president of the JACL; Helen Ota of the Japanese American Cultural and Community Center; and Tomoki Sakuta of the Japan Foundation.

The story of the Tanabata Festival originates more than 2,000 years ago according to Chinese folklore, in which two stars fell in love and married. The Sky King, unhappy with the marriage, separated the two stars to opposite sides of the Milky Way and then only allowed them to meet once a year on July 7.

On July 7, magpies would link their wings together to form a bridge for the two stars to meet, but if it rained, the bridge could not be formed. Therefore, "earthlings" would write wishes for clear skies onto pieces of paper and hang them on bamboo trees to spread good fortune and weather to the sky above.

In the 700s, Japan adopted the Star Festival and began calling it the "Tanabata Festival," and following World War II, the City of Sendai began its own version by creating kazari.

Today, the celebration is held annually between July and August. Sendai continues to hold the largest Tanabata Festival in the world, featuring more than 7,000 kazari throughout the city each year.

The flowered ball represents the universe, the ring represents the Milky Way and the streamers represent well wishes.

"The theme for this year is HOPE. We believe that as a community we can care about each other to make our modern life better," said Tanabata Festival Chair Masumi Muya in a statement. "Our festival, therefore, aims to unite the community and give everyone reasons to feel they belong, since the very core of the Tanabata legend is that 'everyone hopes to find happiness together.'"
NCWNP

Sumo Champions Exhibition
San Francisco, CA
Sept. 10-11
Japantown Peace Plaza
Post and Buchanan Streets
Price: Free
The famous and ancient Japanese tradition of martial arts will make its fifth appearance in the Japantown Peace Plaza. The Sumo Exhibition will provide family-friendly activities and encounters with real sumo wrestlers. Come learn about their training, lifestyle and culture with special matches and experiences.

Kimochi San Mateo Benefit Dinner
San Mateo, CA
Aug. 27; 5-9 p.m.
College of San Mateo
1700 W. Hillsdale Blvd.
Kimochi’s benefit dinner will feature program emcees Wendy Tokuda and Mike Inouye. There will also be a silent auction and reception.
Info: Contact Debbie Yee and Jessica Tran at dyee@kimochi-inc.org and jtran@kimochi-inc.org or call (415) 931-2294.

JazzKatsu Evening for Kumamoto
San Jose, CA
Aug. 27; 6-10 p.m.
Museum of San Jose
1400 Sixth Ave.
Catch a tour of NBCT’s new exhibit tailored its scholarship _ Education, hate crimes, immigration, employment and social justice for Asian Pacific Americans._

PSW

Never Forget Gala
San Diego, CA
Aug. 27; 4 p.m.
Crowne Plaza Hanalei
San Diego, CA
2270 Hotel Circle North
The San Diego Japanese American Citizens League will be commemorating the 50th anniversary of the end of the Vietnam War. The guest of honor, receiving the Civil Rights Leadership award, is actor and activist George Takei. Local producer of “Alegiance” Wendy Gillespie and actor Greg Watanabe will also be honored. The program emcees will be ABC7 Los Angeles’ David Ono and Lee Ann Kim.

Asian American Journalism Association of San Diego Fundraiser
San Diego, CA
Sept. 25; 3:30 p.m.
NBC 7 Studios
9630 Granite Ridge Road
Network and learn about storytelling from top Asian American on-air talent. Catch a tour of NBC7’s new station in Kearny Mesa. The anniversary fundraiser will grant scholarships to Asian American journalists. Program speakers include ABC7 Los Angeles’ David Ono and NBC News correspondent Jinah Kim.

MDC

Aki Matsuri
Albuquerque, NM
Sept. 18
National Hispanic Cultural Center
1701 Fourth St. S.W.
The annual Albuquerque-based Japanese Fall festival (Aki Matsuri) welcomes the new season with the New Mexico Japanese American Citizens League in part supported by the New Mexico Arts Department of Cultural Affairs and the National Endowment of the Arts. Festivity activities include food and games for all ages.

PNW

‘Do You Know Bruce?’ Exhibit
Seattle, WA
Sept. 6
719 S. King St.
This exhibit dedicated to Bruce Lee will end this fall. Items include new rarely seen memorabilia with personal letters and behind-the-scene photos from Lee’s early TV career.
Info: Visit www.wingluke. org or call (206) 623-5124.

Denho 20th Anniversary Gala
Seattle, WA
Sept. 24; 5-8:30 p.m.
Sheraton Seattle Downtown 1400 Sixth Ave.
Denho celebrates 20 years of collecting and preserving the living memory of World War II Japanese American incarceration. All are invited to celebrate the past two decades and support Denho as it works to build a more just future. Keynote speakers include Dale Minami.

EDC

Chigiri-e Paper Art
New York, NY
Sept. 9; 6:30 p.m.
Japantown Peace Plaza
Post and Buchanan Streets
Price: Free
This program will be a one-time workshop on the Japanese paper art of chigiri-e led by experts from Japan’s Gifu Prefecture. Participants will have a chance to learn about the delicate art form made from paper works with beautiful watercolors. The workshop will then allow all to create their own colorful and one-of-a-kind pieces.

Chinese American Planning Council Dinner Gala
Brooklyn, NY
Oct. 20; 6:30 p.m.
New Spring Garden Restaurant
912 65th St.
Brooklyn Community Services and the Chinese-American Planning Council will host its 37th annual dinner gala. This will be a fantastic opportunity to learn about efforts in the community as well as offer networking opportunities.
Info: Contact Lenny Cheng or Deborah Francisco at bcs@cpc- nyc.org or call (718) 492-0409.

MOCA Legacy Awards Gala
New York, NY
Nov. 15
Waldorf Astoria New York
301 Park Ave.
The Museum of Chinese in America opens its doors at the historic Waldorf Astoria for an evening of tasting and appreciation. This year’s awards lineup will be announced soon, so be sure to find out who takes home the special honors.
Info: Visit www.mocanyc. org or call (212) 619-4785.
Memoriam

Clara, CA; Aug. 1; he was a MIS WWII veteran; he was predeceased by his wife, Lola; he is survived by his son, Roger; daughter, Elaine Strocher; son-in-law, Stan; sister, Mikiko Eto; gc: 1.

Tokuuke, Thelma Iwasaki, Mildred Teruko, predeceased by his wife, she is survived by her son, Dennis; daughters, Joni Tokuuke, Thelma Iwasaki, Mildred Teruko, gc: 1.

Aike, Mary Tsuyuko, 86, Los Angeles, CA; July 15; she is survived by her niece, Louise; siblings-in-law, Hide and Thomas Ishimine; sisters-in-law, Ruth (Jim) Ishii, Mary Oda, Lillie (Joe) Amamoto, Grace (Bob) Morinishi and Donna Sill; he is also survived by many other relatives; gc: 11; ggc: 6.

Imai, Masatoshi, 92, Honolulu, HI; July 15; he was a 442nd Regimental Combat Team veteran during WWII; he is survived by his brother, Patrick; sisters, Ethel Saito, May Koike, Margaret Fujikawa and Mary Kawane.

Isago, Mary Tsuyuko, 86, Los Angeles, CA; July 15; she is survived by her niece, Majorie Hudes; she is also survived by many nieces, nephews and other relatives.

Ishibashi, Masahiro "Mako," 93, Monterey Park, CA; Aug. 1; he was incarcerated at Poston during WWII; he was predeceased by his wife, Haruko; he is survived by his daughter, Colleen (Ken) Hayashi; sons, Gerald (Lisa) Grant (Colleen) and Craig Ishibashi; brother-in-laws, Hide and Thomas Ishimine; sisters-in-law, Ruth (Jim) Ishii, Mary Oda, Lillie (Joe) Amamoto; gc: 11; ggc: 1.

Yamada; gc: 5.

Cruz, Patricia Mitsuko Fukushima, 73, Monterey Park, CA; July 11; she is survived by her husband, Jesus; sisters, Yuri Long and Sumi Hughes; mother-in-law, Jovita Cruz.

Fujimoto, Robert Yoshikazu, 97, Los Angeles, CA; June 26; he is survived by his daughter, Sharon (Pete) Wilson; gc: 9; ggc: 8.

Higashii, Margaret Kimiko, 74, Alhambra, CA; July 16; she was predeceased by her son, Deric "Otto" Higashii; she is survived by her children, Lisa, Kelly (Judy)籌, and sisters, Frances Mitsue (Tosh) Sugiyama, Yoshio (Julie), John Tadao (Jean) and Kei (Laurie) Teramoto; gc: 1.

Kitano, Roy Hiroshi, 91, Gardena, CA; June 24; he was a Korean Conflict veteran; he is survived by his wife, Yoshiko; children, Gary Kitano and Karen (Ron) Amato; he is also survived by many nieces, nephews and other relatives.

Kunimasa, Emiko, 91, Mission Hills, CA; July 7; she is survived by her sons, Paul Jonokuchi and Edward (Joan) Kunimasa; brother, Taotou (Harue) Hirata; she is also survived by many nieces, nephews and other relatives; gc: 5.

Matsumoto, George S., 82, Honolulu, HI; July 18; he was an Army veteran; he is survived by his wife, Elaine; sons, Eric and Jay; brothers, Hiroshi and Donald; sisters, Jan Osako, Yoshie Okada, Hideko Miyashiro, Alice Nakahodo and Arline Masumoto; gc: 5.

Murobayashi, Isao, 92, Milli, HI; July 24; he was an Army veteran; he is survived by his wife, Kiyoko; sons, Clayton, Curtis and Alan; daughter, Sharon; gc: 5.

Nagamine, Stanley Yasumas, 84, Honolulu, HI; July 16; he was an Army veteran; he is survived by his sons, Dennis and Robin; brothers, Takao, Yukio, Akira, Richard and Walter; sister, Jane Sarae.

Nagato, Mary Mary, 82, Monterey Park, CA; July 23; she is survived by her husband, Lincoln; daughter, Lisa (Mike) Kennedy; gc: 1.

Sakuragi, Richard Hideo, 88, Honolulu, HI; July 29; he was an Air Force veteran; he is survived by his son, Carey; daughter, Vicki Sakuragi-Lee; sister, Carol Miyamoto; gc: 7; ggc: 4.

Sato, Dorothy Masako, 92, Santa Monica, CA; June 17; she is survived by her children, Randy Sato and Patti (Greg) Behr; sisters-in-law, Mary Sato, Margaret Umemura and Grace Misumi; gc: 1.

Tatsumi, Lorie Kimura, 60, La Puente, CA; Aug. 1; she is survived by her husband, Byron; daughter, Lauren Tatsumi; sister, Leslie Ito.

Tawa, Masatsuga, 96, Gardena, CA; Aug. 7; he is survived by his wife, Kyoko Tawa; sons, Ron (Suzi), Gary (Valerie) and Brian Tawa; sisters-in-law, Nellie Ishibashi, Kazuko Simane, Keiko (Shiro) Ono, Helene Shimane and Chiye Shimane; gc: 6; ggc: 2.

Yamamoto, Grace Megumi, 94, Los Angeles, CA; May 19; she was predeceased by her husband, Jiro; she is survived by her sons, Randy (Janet) and Russell (Barbara); daughter, Janice Yamahama-Lew; gc: 5; ggc: 3.

Yoshida, Deane C., 55, Saratoga, CA; July 4; he is survived by his parents, Ralph and Flora; siblings, Diane (Danny) Yoshida Toale, Brian (Kristi) Yoshida and Albert (Karen) Yoshida.

Yui, Nobuyuki, 81, Foster City, CA; July 29; he is survived by his wife, Doreen; sons, Darren and Jason; gc: 1.

Gilberts, Donald "Dink," 90, Los Angeles, CA; July 16; he was predeceased by his wife, Fran; sister, Denise (Jay) Mayer; gc: 1.

PLACE A TRIBUTE

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: busmgr@pacificcitizen.org or call (213) 620-1767
LETTER >> continued from page 2

Starting off the new business year from a budget hole of more than $200,000 signals that the worst is yet to come. The existing “business model” of Japanese American civil rights no longer sells, as indicated by the vaporization of the member base and the lack of a compelling message to attract Millennials, Baby Boomers or Gen-Xers.

So, What’s Left?

1. **Stop the Bleeding** — Keep one full or two full-time National staff at National headquarters and only in those districts that can financially sustain their own staffer. Close all other offices and prepare to layoff staff.

2. **Spin Off the Pacific Citizen** — Print media is dying. Look around. The Hoku­bei Muraishin and Kashoo Mainichi closed years ago. The Los Angeles Rafu Shimpo may close by year’s end. The P.C. has to survive on advertisement or other revenue that it generates on its own.

3. **At the same time, the P.C. needs to have the journalistic freedom to print or produce what sells and generates revenue. One possible option as mentioned in the July 29 article by Miles Yoshino is a $25 surcharge to those who still want a print edition of the P.C. (assuming $25 will cover the cost of production). The P.C. needs to create other sources of revenue. Is there demand for Nikkei­sourced “content” including short sto­ries, autobiographies, family histories, academic and educational materials for state and local school districts?

4. **Get Out of the Real Estate Business** — The National headquarters office is grossly underutilized and no longer serves the needs of the membership. Rental income has never generated enough cash for the necessary capital expenditures needed to maintain the building.

   The San Francisco residential real es­tate market is the hottest in the coun­try. JACL has two choices: (1) remodel the building for use as a multifamily income-producing performing asset; or (2) sell it to a residential developer.

INTERNET >> continued from page 3

Reviewing internship applications with a team of company employees and represen­tatives could help root out old boy networks. More companies need to pay interns, and pay them competitively, so that students can pursue their intellectual and career interests while still earning enough to pay for school.

I’m a summer intern myself. Internships are important because they give you hands-on experience without the pressures of full­time employment. They let you explore your interests without forcing you to commit to any single one for the long-term. They put you in direct contact with people who are doing what you’d like to do someday. I’ve really enjoyed my summer internship so far. It’s challenged me, and it’s forced me to step far outside my comfort zone. I’ve learned a lot in the four weeks I’ve been involved in the program.

Internships should be accessible to anyone qualified and motivated enough to pursue them. They shouldn’t just go to kids with well-connected parents, or kids well­off enough to work for free an entire summer.

When internships are the pipeline into full­time employment, the stakes are much higher than they might appear. That unpaid, zero­benefits gig you gave to your old class­mate’s son? That might turn into a full­time job a couple years down the line.

If employers are truly committed to incorporating the most­motivated and most­talented applicants into their company, they’ll dismantle the framework of today’s internship model, one that can make or break a career — and a life — by rewarding or punishing students and penalizing another for the lack of it.

Matthew Ormseth is currently a student at Cornell University majoring in English. He seeks to give an honest portrayal of life as both a university student and member of the Millennial generation.