



PACIFIC CITIZEN

Nami Hirasawa Chen is the founder and creator of Just One Cookbook and JOC Goods, a go-to source for Japanese food recipes and unique tableware and kitchenware items handcrafted in Japan.

PHOTO: COURTESY OF JUST ONE COOKBOOK

CELEBRATING
96
Years

Just One Cookbook Is *the* Go-to Site

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Let JOC help with holiday cooking recipes and unique artisanal gifts.

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Redondo Beach Replaces Stolen Plaque.

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JACL Mourns the Passing of David Lin.

30th Anniversary 'Picture Bride' Screening Set for Dec. 14

GLA JACL co-sponsors the fundraising tribute to director Kayo Hatta for *Pacific Citizen*.

The Repertory Screenings Forum and Greater Los Angeles JACL are co-sponsoring a special one-time benefit screening of the award-winning 1995 movie "Picture Bride" on Dec. 14 at the Gardena Cinema in Gardena, Calif.

The ground-breaking, independently produced movie is a dramatization about the "picture bride" phenomenon of the early 20th century, when first-generation immigrant men from Japan who found work in agriculture in the territory of Hawaii would use matchmakers — and the still-young technology of photography — to find Japanese wives.

Produced by Lisa Onodera and Diane Mei Lin Mark and directed and co-written (with Mari Hatta) by Kayo Hatta, "Picture Bride" tells the journey of Riyo (Youki Kudoh), a "city girl" from Yokohama who

leaves Japan circa 1918 for Hawaii as a picture bride.

Like many real-life picture brides, Riyo is dismayed and feels tricked upon meeting her soon-to-be husband, Matsuji (Akira Takayama), who is at least 20 years older than the photo she was shown. But she has hidden a secret of her own from her husband, who realizes that his wispy wife is ill-suited to the hard labor involved in sugar cane cultivation.

The movie also stars Tamlyn Tomita and Cary-Hiroyuki Tagawa. In addition, "Picture Bride" features one of the last movie appearances by legendary actor Toshiro Mifune, who plays the *benshi*, a live narrator for silent movies.

"Picture Bride" debuted in 1994 at the Cannes Film Festival, where it was an Official Selection in the Un Certain Regard section. In 1995, it won the Audience Award for narrative dramatic feature film at the Sundance Film Festival and was nominated for best first feature film at the Independent Spirit Awards.

The screening will include a short tribute to Kayo Hatta and the career she would have had as a visionary filmmaker had it not been for her untimely death in 2005. The post-screening panel discussion will include producer Onodera and the film's cinematographer,



Youki Kudoh (left) and Tamlyn Tomita in "Picture Bride"

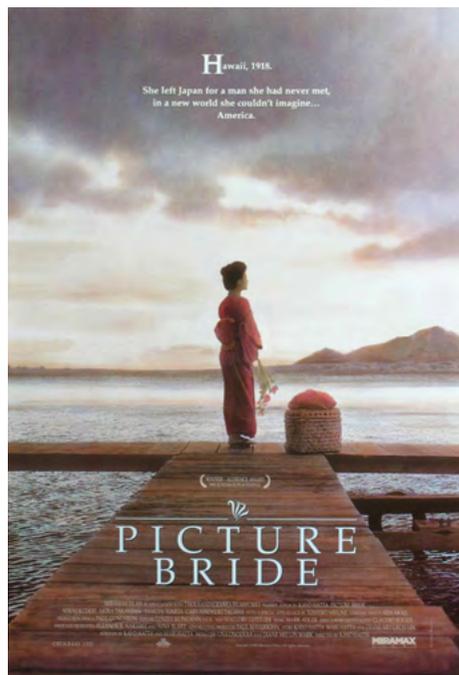
at 14948 Crenshaw Blvd. Built in 1946, the vintage Gardena Cinema is one of Los Angeles County's last remaining independently owned, stand-alone movie houses. Tickets may be purchased online at GardenaCinema.com.

A portion of the net proceeds from the screening will benefit *Pacific Citizen*, the 96-year-old newspaper of the Japanese American Citizens League.

King's Hawaiian has signed on as a sponsor for the event. Individuals or organizations interested in serving as a co-sponsor for this benefit screening of "Picture Bride" are asked to reach out via email to alexluu@yahoo.com.

Claudio Rocha, who will share memories and behind-the-scenes stories on the making of "Picture Bride."

The screening will take place from 1-5 p.m. on Dec. 14 at the 700-seat Gardena Cinema, located



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Please contact Steve Okamoto for more information on how you can help support the good work of the JACL.
sokamoto@jacl.org or (415) 921-5225 ext. 140

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LEGAL-EASE: AN ATTORNEY'S PERSPECTIVE

THE HEALTH BENEFITS OF GRATITUDE

By Judd Matsunaga, Esq.

Thanksgiving season can actually lift the spirits and make you healthier.

Gratitude is a thankful appreciation for what an individual receives, whether tangible or intangible. According to an article in *Harvard Health Publishing* (Aug. 14, 2021), “With gratitude, people acknowledge the goodness in their lives. In the process, people usually recognize that the source of that goodness lies at least partially outside themselves. As a result, being grateful also helps people connect to something larger than themselves as individuals — whether to other people, nature or a higher power.”

Research from the University of California, Los Angeles, shows that practicing gratitude just 15 minutes a day, five days a week for at least six weeks can enhance mental wellness and possibly promote a lasting change in perspective. Gratitude and

its mental health benefits can also positively affect your physical health (source: www.uclahealth.org/news/article/health-benefits-gratitude, March 22, 2023).

Taking time to be thankful may:

(1) Reduce depression

A review of 70 studies that includes responses from more than 26,000 people found an association between higher levels of gratitude and lower levels of depression. But more research needs to be done to understand the association. Gratitude seems to reduce depression symptoms. But it's also possible that depressed people are less likely to practice gratitude. Most likely, there's a continuous relationship where gratitude lessens symptoms of depression.

(2) Lessen anxiety

Anxiety often involves worrying and negative thinking. Gratitude can be a coping tool for anxiety. Regularly practicing gratitude combats negative thinking patterns by keeping thoughts focused on the present. If you find yourself focusing on negative thoughts, challenge yourself to find something you are grateful for now. It will break the negative thought process and return you to the present.

(3) Support heart health

Many benefits of gratitude also support heart health. Improving depression symptoms, sleep, diet and exercise reduces the risk of heart disease. Several studies show that a grateful mindset positively affects biomarkers associated with the risk for heart disease. A 2021 review of research also finds that keeping a gratitude journal can cause a significant drop in diastolic blood pressure — the force your heart exerts between beats. Having grateful thoughts, even if you don't write them down, also helps your heart by slowing and regulating your breathing to synchronize with your heartbeat.

(4) Relieve stress

Stress triggers a fight-or-flight response in your nervous system — your heart beats faster, muscles contract and adrenaline pumps. But gratitude can help calm the nervous system. Taking a moment to be thankful causes physiological changes in your body that initiate the parasympathetic nervous system — the part of your nervous system that helps you rest and digest. Gratitude and the response it causes help bring down your blood pressure, heart rate and breathing to aid with overall relaxation.

(5) Improve sleep

People with an attitude of gratitude tend to pursue goals that keep them feeling good — a positive attitude promotes positive action. They engage in activities that support healthy sleep, such as eating well and exer-

cising regularly. Practicing gratitude also makes you less likely to be stressed, anxious or depressed — three factors that affect sleep quality and duration.

But what you do during the day isn't the only factor in sleeping well. Thinking positive thoughts before falling asleep promotes better sleep — and there's evidence that gratitude causes people to have positive thoughts about their life, social support and social situations.

American talk show host Oprah Winfrey says in a YouTube video “The Power of Being GRATEFUL” (www.youtube.com/watch?v=Bmzk8t_8Wmc): “I practice being grateful. I live in that space every day because I know that being grateful changes your personal vibration. Wherever you are, whatever place or space in your life, practice being grateful. A lot of people say ‘Oh Oprah, that's easy for you because you got everything.’ I got everything because I practiced being grateful.”

You might ask, “But how do I practice being grateful?” Oprah shares, “Every night, list five things that happened this day in days to come that you are grateful for. What it will begin to do is to change your perspective of your day and your life. I believe that if you can learn to focus on what you have, you will always see that the universe is abundant, and you will have more. If, however, you concentrate and focus on what you don't have, you will never have enough.”

Winfrey continues, “Be grateful — keep a journal. I started to write down three things every day that I was grateful for. I've been doing that for years because when you wake up in the morning looking at the world for what you're going to write down or what you're going to state to yourself by the end of the day that you're grateful for, you have a different outlook on life. I have journals and journals and journals and journals filled with three to five things a day.”

I watched some of her YouTube videos and truly believe that she wants to help others by sharing some of her secrets to success. Oprah says, “Researchers have shown that if you can just for 17 seconds a day — 17 seconds a day — bring yourself into the space of presence and gratitude, you literally change your vibration. If you can't give yourself 17 seconds, then you don't deserve a good life.”

She challenges her viewers with the following gratitude exercise, “If you don't believe me, just for a moment do this:

- Close your eyes and put your thumb to your middle finger and feel the vibration and pulse of your personal energy — just feel the vibration energy blood pulsating through your body through you.
- Take three deep breaths — inhale (hold for five seconds) and exhale.

» See GRATITUDE on page 13



PLANNED GIVING

WHY SHOULD YOU THINK ABOUT GIVING AN INHERITANCE BEFORE YOU DIE?

By Steve Okamoto

While it's uncommon to transfer a gift to beneficiaries before death, you can choose to support your family or JACL now with a gift rather than waiting until after you pass away.

Early gifting can help your loved ones or JACL during crucial times to potentially reduce the size of your estate, leading to lower taxes and probate costs. Here are three techniques that are employed by many donors wanting to support their favorite charity.

The first is probably the most well-known technique. You could donate to JACL directly from your IRA or 401(k). It's called a Required Minimum Distribution charitable

distribution or Qualified Charitable Distribution.

The RMD is an IRS requirement for those taxpayers who are over a certain age, usually 73-1/2 and must come from your IRA or 401(k). There is no income tax on the transfer and no charitable deduction from your taxes. The transfer must come directly from your retirement fund and go directly to your charity. The maximum per year is \$100,000, and you can share the QRD with several other charities.

The second technique is by creating a charitable trust and making your loved ones or your favorite charity the trust's beneficiary. The technique is called a Charitable Remainder Trust.

Here's how it works: A CRT is a

type of financial instrument involving assets, such as your apartment house that you own. You may not want to bother with cleaning up after a tenant just vacated or you don't want to go through the hassle of interviewing prospective tenants. You then put your apartment into a trust that will provide income to you for your lifetime or a specified period of time. After your death, any remaining assets in the trust are distributed to one or multiple charitable organizations.

CRTs offer tax benefits, income streams and opportunities to give to charitable organizations. It secures your legacy, increases cash flow and your estate will have some tax savings.

The cons are that it is irrevocable. In other words, you cannot make any changes, even if your financial situation changes. It provides a fixed income and does not protect against inflation. Finally, all remaining funds must be distributed to a charitable organization at the end of the CRT's term.

The final charitable technique that you could use while you are still living is a most underutilized gift. It's called the Retained Life Estate.

For many donors, their home is their most valuable asset. They most likely plan to live there for many years, and it might never occur to them that they could use their home to make a charitable gift during their lifetime. The retained life estate may offer the key to unlocking just such a gift.

With a retained life estate, the donor irrevocably deeds the personal residence to JACL but retains the right to live in it for the rest of the donor's life, a term of years, or a combination of the two.

One of the appealing features of a retained life estate is that the donor gives up nothing while alive other than the ability to sell the residence and receive the proceeds. The donor continues to live in the house, still has access to all other assets and still has the same cash flow as before the gift. Most importantly, the donor also has the responsibility to maintain the property, pay utilities and taxes and handle other routine expenses.

In return for making an irrevocable gift of the property while retaining the right to use it, typically for life, the donor receives an income tax deduction in the year of the gift for the calculated remainder value of the gift of the residence.

The usual IRS 30 percent of AGI limitation and the five years carry forward apply to a gift of long-term appreciated real estate.

For example, a 75-year-old who puts a \$400,000 home into a retained life estate and reserves the right to live in it for the rest of their life will receive an income tax deduction of about \$329,000 based upon a discount rate of 0.6 percent.

Transferring the deed to create a retained life estate is the easy part. The JACL would have to create a detailed agreement with the donor regarding a variety of responsibilities, especially a comprehensive dispute resolution process. The relationship can change over time, and an agreed-upon process for resolving disputes may help avoid major headaches later on.

For more information about these gift-giving techniques, please call Steve Okamoto, JACL's legacy planning officer, at (415) 921-5225, extension 140, or email him at sokamoto@jaclo.org. The opinions expressed in this article are the author's own and do not necessarily reflect the view of the Pacific Citizen.

MISSION ACCOMPLISHED IN REDONDO BEACH

Plaque commemorating Dr. Tsuyoshi Okada is replaced in time for Veterans Day.

By George Toshio Johnston,
P.C. Senior Editor

In January, Douglas Okada was at the Redondo Beach Veterans Park to teach a martial arts class when he made a disquieting discovery: The park bench at the park's Veterans Memorial that he had helped pay for years earlier to commemorate his father, Tsuyoshi Okada, M.D., was gone.

Yes, the bronze plaque that was embedded in the concrete bench had been chiseled out, leaving an unsightly, empty space.

To say that the U.S. Customs and Border Protection agent was shocked by the desecration to his father's memory would be an understatement. That this bench — the only one with Japanese first and last name — was the only one among the so-targeted immediately made him wonder whether there was also some sort of anti-Japanese or anti-Asian animus at play.

Regardless, Douglas Okada was determined to have the plaque honoring Tsuyoshi Okada replaced. Getting that accomplished would not, however, be a simple task.

Who Was Tsuyoshi Okada?

The story of Tsuyoshi Okada's life was both unique to him but also similar to those in his cohort of second-generation Americans of Japanese ancestry. He was the eldest among the three sons of Kanichi Okada, an Issei from a Japanese farming family and himself an eldest son, who came to the United States to seek his fortune farming here, landing in California's Salinas Valley, rather than taking over his father's farm in the Old Country.

After Japan attacked Pearl Harbor, the family voluntarily evacuated to Colorado, settling in Fort Morgan to begin farming again. Those cold Colorado mornings and farming did not, however, agree with Tsuyoshi Okada, who decided that education was his way out. He went on to the University of Colorado at Boulder to study chemistry, graduating at the top of his class, then to Northwestern Medical School in Chicago, paid for with proceeds from his father's successful sugar beet farming operation, which had a contract to provide sugar for the Army.

In Chicago, as he studied medicine, he also furthered his commitment to Christianity by studying at the Moody Bible Institute. Although the Army wanted to draft him as a



The original plaque (left) and the new plaque

PHOTOS: COURTESY OF DOUGLAS OKADA AND TOM LASSER

student, he made a promise that he would serve as a physician after completing his medical studies, which he did, eventually serving as a doctor stationed at Camp Zama treating soldiers injured in the Korean War but also serving as its base commander.

Tsuyoshi Okada's civilian medical practice began after his honorable discharge. He brought his family to settle in Torrance, Calif., where he began his internship and residency training at Harbor General Hospital, now Harbor-UCLA Medical Center.

That would lead to a 46-yearlong medical practice, with Okada serving patients in Southern California's South Bay: Gardena, Torrance, Redondo Beach, Manhattan Beach, Palos Verdes, Rolling Hills and Los Angeles. Initially, like other Nisei trying to make an honest living and despite his educational achievements and military service, Okada had to overcome not just the usual "anti-Oriental" sentiment that was then the norm, there was still a lot of post-WWII anti-Japanese sentiment.

As Douglas Okada noted, "The Caucasian physicians did not want any Asian, African American, Hispanic or Jewish doctors practicing medicine in the South Bay but especially Palos Verdes and Torrance."

According to Okada, the American Medical Assn.'s board certification testing was conducted with one week of written examinations and one week of oral examinations. "The Caucasian local physician specialists would fail anyone of color or a different ethnicity that would attempt to pass the oral part of the American Medical Assn. Board Certification tests," he wrote.

However, because of his father's "near-photographic memory and intelligence," they could not fail him. Furthermore, according to Okada, the American Medical Assn. "realized how the oral examinations were being abused,

and they ended that type of testing."

The Case of the Stolen Plaque

So, Douglas Okada wanted to pay tribute to his father in the years after his death by paying for a bench and commemorative plaque to honor his memory and military service during both the Korean and Vietnam Wars.

As it turned out, however, the theft of the bronze plaque was likely the modern-day scourge of opportunistic metal theft, not anti-Japanese or anti-Asian sentiment, as there were also other bronze plaques with no Asian names that were also stolen, as well as still-intact plaques with Japanese names on them.

Although it is nothing new — the bronze plaque on the statue of Sontoku Ninomiya

in Little Tokyo was stolen decades ago — in recent years there have been dozens of news accounts of people having their catalytic converters sawed off their Toyota Priuses, copper wiring stolen from municipal streetlights, bronze nameplates at mausoleums getting stolen, etc. It became so bad in Los Angeles that the city created a "copper wire task force."

That it was more likely a case of metal theft and not anti-Japanese sentiment would be small consolation for Douglas Okada. The plaque was still gone.

Indications several months ago were that the city of Redondo Beach would have his

father's plaque restored by Memorial Day last May, this time with less-expensive aluminum instead of bronze. But that didn't happen.

Even on Nov. 7, a visit to the Redondo Beach Veterans Park showed that the bench plaque honoring Tsuyoshi Okada was still missing — and Veterans Day, Nov. 11, was looming.

But on that Tuesday, just in time for Veterans Day, the plaque was back. It was a happy ending to a worrisome, distressing story that Douglas Okada no doubt hopes does not have a sequel.

(Editor's note: Tom Lasser of the Redondo Beach Veterans Memorial Task Force contributed to this report.)



Douglas Okada, who works as a Customs and Border Protection agent, is shown in February next to the bench that had contained the plaque commemorating the military service of his father, Tsuyoshi Okada.

PHOTO: GEORGE TOSHIO JOHNSTON

AMERICAN HOLIDAY TRAVEL

2026 TOUR SCHEDULE

- HOKKAIDO SNOW FESTIVALS TOUR** (Ernest Hida) Feb 2-13
Lake Akan, Sounkyo, Sapporo, Otaru, Lake Toya, Hakodate, Tokyo.
Hyobaku Ice Festival, Asahikawa Snow Festival, Sapporo Snow Festival,
Hyoto Winter Festival.
- JAPAN SOUTHERN CHARMS HOLIDAY TOUR** (Ernest Hida) Mar 9-20
Fukuoka, Hagi, Suo-Oshima, Hiroshima, Matsuyama, Takamatsu,
Shodo Island, Okayama, Kurashiki, Himeji, Osaka.
- GREAT TRAINS-SEDONA HOLIDAY TOUR** (Carol Hida). Mar 15-20
Sedona Tour, Grand Canyon Railway to Grand Canyon South Rim, Flagstaff,
Montezuma Castle National Park, Verde Canyon Railway to 2 National Parks.
- JAPAN SPRING COUNTRYSIDE HOLIDAY TOUR** (Ernest Hida) Apr 13-25
Tokyo, Shimoda, Commodore Perry sites, Shizuoka, Mt Fuji, Lake Kawaguchi,
Matsumoto, Tsumago/Nagome, Gero Onsen, Toba, Nagoya.
- NEW YORK CITY HOLIDAY TOUR** (Carol Hida) Apr 23-28
New York City Tour, Statue of Liberty, Ferry Cruise of New York Harbor,
9/11 Memorial & Museum, 2 Broadway Shows.
- PANA CONVENTION** (Ernest Hida) June
Sao Paulo-Brazil.
- MT RUSHMORE-YELLOWSTONE HOLIDAY TOUR** (Carol Hida) Jun 20-28
Rapid City, Mt Rushmore, Crazy Horse Memorial, Billings, Little Big Horn
National Monument, Cody, Yellowstone National Park, Jackson, Grand Tetons
National Park, Salt Lake City.
- GRANDPARENTS-GRANDCHILDREN JAPAN TOUR** (Ernest Hida) Jun 21-Jul 1
Tokyo, Hakone, Atami, Hiroshima, Kyoto. Craftmaking hands-on experiences.
- ALASKA HOLIDAY CRUISE** (Carol Hida) Jul 18-25
Vancouver, Sail Inside Passage, Juneau, Skagway, Cruise Glacier Bay,
Ketchikan — "Salmon Capital", Vancouver. Koningsdam - Holland America Cruise.
- JAPAN AUTUMN COUNTRYSIDE HOLIDAY TOUR** (Ernest Hida) Oct 5-19
Hokkaido-Tohoku. Kushiro, Lake Akan, Sounkyo, Asahikawa, Sapporo,
Otaru, Noboribetsu, Lake Toya, Hakodate, Aomori, Lake Towada, Morioka,
Hiraizmi, Naruto Onsen, Matsushima, Mito, Tokyo.
- AUSTRALIA-NEW ZEALAND HOLIDAY TOUR** (Ernest Hida). Oct 26-Nov 11
Sydney, Cairns, Melbourne, Queenstown, Rotorua, Auckland.
- CHRISTMAS MARKET CANADA HOLIDAY TOUR** (Carol Hida). Dec 1-7
Vancouver City Tour, Grouse Mountain Skyride, Shipyards Christmas Market,
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Bridging Incarceration, Hiroshima & Vietnam — A Veterans Day of Legacy and Service

By Katie Masano Hill,
JACL Norman Y. Mineta Fellow

The Japanese American Veterans Assn. and the National Japanese American Memorial Foundation came together on Nov. 11 in Washington, D.C., to honor generations of Japanese American service members during its annual Veterans Day observance ceremony.

The event opened with welcoming remarks from Col. Danielle Ngo, U.S. Army (Ret.) and the Pledge of Allegiance, which was led by 1st Lt. Justin Ninomiya, U.S. Army Reserves.

Before introducing the event's keynote speaker, Lt. Col. Mark Nakagawa, U.S. Army (Ret.), summarized a sweep of history: 250 years of the U.S. Army, 80 years since Hiroshima, 50 years since U.S. withdrawal from Vietnam and 25 years since the opening of the Japanese American Memorial to Patriotism. He reminded attendees that the narrative of service by Japanese Americans spans incarceration, sacrifice and patriotism.

The ceremony's featured speaker was Takeshi "Tak" Furumoto, a veteran whose life embodies those intertwined histories. Born in 1944

at the Tule Lake Segregation Center during Japanese American incarceration, Furumoto's family resettled in Hiroshima after the war, where he grew up amid the legacy of the atomic bombing.

In 1968, Furumoto volunteered for the U.S. Army, trained at Officer Candidate School and the Defense Language Institute and served in Vietnam in 1970-71 as an intelligence officer in the Mekong Delta. He earned the Bronze Star and later faced challenges from Agent Orange exposure and post-traumatic stress.

Today, Furumoto uses his story to connect the wartime incarceration of Japanese Americans, the bombing of Hiroshima and the Vietnam War; showing how one life can bridge seemingly disparate chapters of American and Asian American history.

Following his address, the program included recognition of the speaker, a performance of "Taps" and "God Bless America," as well as featured concluding remarks from Col. Ngo. The ceremony reaffirmed that Japanese American patriotism is about honoring the past, celebrating JA heritage and shaping the community's collective future together. ■



JAVA President Howard S. High (left) and Takeshi "Tak" Furumoto during the Veterans Day 2025 observance ceremony

PHOTO: KATIE MASANO HILL

4th & Central Opponents Hit Obstacle

L.A. City Planning Commission unanimous in vote to move forward.

By P.C. Staff

At an Oct. 9 meeting where key decisions on two agenda items concerned with whether to move forward with plans to raze and redevelop Los Angeles Cold Storage were voted on, opponents were dealt a setback when the Los Angeles City Planning Commission voted unanimously to approve the two items and allow for the next step in the process — final approval by the L.A. City Council — to take place.

Although the vote to move forward with plans to massively redevelop the privately owned Little Tokyo-adjacent property were disappointing for Little Tokyo Community Council Executive Director Kristin Fukushima, who was at the meeting to present her group's opposition to the \$2 billion, 7.6-acre mixed-use project (see related commentary on page 13 of this issue and the Dec. 20, 2024, *Pacific Citizen* at [tinyurl.com/2hpsydcs](https://www.pacificcitizen.com/2hpsydcs)), she believes there is still room to speak out against the Fourth & Central project and also exact some concessions — an increase in the number of affordable housing units among the approximately 1,600 residential units, for example — at the proposed massive construction site.

"There's at least two more mo-

ments where we will be asking folks to come out and continue to advocate for the community," Fukushima told the *Pacific Citizen*. "For us, we will just continue that campaign where we have been so far in discussions with the project team to see if there are adjustments they can make to the project to make it more palatable to the community."

In addition to Fukushima, who was at the meeting with LTCC Community Organizer Hana Noguchi to speak in opposition to the project, also speaking in opposition as an individual was Yukio Kawaratani, a retired urban planner who worked for the Community Redevelopment Agency of the City of Los Angeles from 1962-93, who told the City Planning Commission, "The Fourth & Central project will cause much harm to Little Tokyo."

Echoing Kawaratani's perspective, Fukushima told *Pacific Citizen* that the impacts the Fourth & Central project could have on Little Tokyo include "driving up real estate prices, driving up rent" and "ushering in more changes for the neighborhood at a time when we're already seeing a lot of changes and displacement related to that change."

She added, "We know it won't be happening in the heart of Little Tokyo, but we've also seen over and

LTCC's Kristin Fukushima speaks at a February 2024 news conference in L.A.

PHOTO: GEORGE TOSHIO JOHNSTON



over how changes that happen on our periphery start to really creep in from the edges or toward the center."

A company that had been associated with Fourth & Central, Denver-based Continuum Partners, has dropped out.

Speaking to the LTCC's role with regard to Fourth & Central, Fukushima said, "Our mission is to protect, promote and preserve Little Tokyo. We are not saying all developments are bad or that we are against change, but as the city and the world around us is changing a lot, Little Tokyo is something that we have felt is really in danger of losing, this place, this very special community that has been built up over 140 years."

Related Story: "A First Small Step Before a Giant Leap," April 26, 2024, *Pacific Citizen*, <https://www.pacificcitizen.org/a-first-small-step-before-a-giant-leap/>.

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JOC Is *the* Go-to Site for Japanese Food . . . and More

With the holiday season in full swing, the Just One Cookbook site offers delicious traditional recipes and the perfect unique gift straight from Japan.

By *Gil Asakawa*,
P.C. Contributor

Anyone who loves Japanese food — and many Japanese Americans — are familiar with these three words: “Just One Cookbook.”

They’re the name of the go-to source for recipes and instruction videos for cooking more than 1,200 Japanese dishes online at JustOneCookbook.com. The site was founded in 2011 by Nami Hirasawa Chen.

The videos are collected on Just One Cookbook’s YouTube channel, and home chefs can order cookbooks from the website, too. And since late last year, there’s a sister site, JOC Goods, launched by Nami and her husband, Shen Chen, where people can order artisan Japanese tableware and kitchenware from Japan and have it shipped directly to their front doors.

The e-commerce business was created as a response to requests from fans asking where they could find the utensils, tools and dishes Nami uses in her videos and photos to style the cuisine she cooks.

The response has been more than positive. “It’s going pretty well. I think, so far, at the latest count, I think we’ve done close to 5,100 orders since we started in September,” said Nami.

With the holiday gift-buying season now upon us, the JOCGoods.com site offers more than 1,000 unique items running the gamut from kitchenware, plates, bowls and drinkware to chopsticks, Japanese knives and soy sauce dispensers to home décor and incense. And they’re all curated by the Chens, who travel through Japan multiple times a year searching for artisan items that they can add to their collection.

“We are pretty happy with the support from the community,” she continued. “It’s

very interesting — we definitely see what people like and what they don’t like, so we’re still in the process of learning products to source. But our readers, our customers, definitely have a strong interest in Japanese kitchenware, so our kitchenware do particularly well.”

By kitchenware, the site sells useful items such as a set of three stainless-steel prep trays with lids (perfect for making tonkatsu or karaage, with meat in the first, then the egg batter, then flour or starch before frying) or a Paulownia Wood Rice Container with a built-in scoop (the wood is a natural insect repellent) and Hinoki wood antibacterial cutting boards to a myriad of graters, tongs, ladles, spatulas, onigiri molds and more. There’s even a Natto Suribachi Bowl with a Natto Stirring Stick — the perfect holiday gift for the natto lover in your life!

There’s such a range of products available, and they’re not all to help with cooking — people like how she serves the food, too.

“I would say over half of our products are the on the tableware side, like ramen bowls,” she points out.

The JOC Goods store has a section for just ramen bowls, with 36 products featuring various shapes and styles, from handcrafted pottery to smooth ceramic bowls with different traditional patterns and contemporary designs (including cute cats).

Meanwhile, the original [JustOne Cookbook.com](http://JustOneCookbook.com) site continues to add new recipes, some by request, all inspired by Nami’s life experience growing up in Japan. The JOC recipe site is the largest English-language website for Japanese recipes and is arranged according to course, everyday, ingredient, diet, season (including the holidays and New Year’s) and collection.

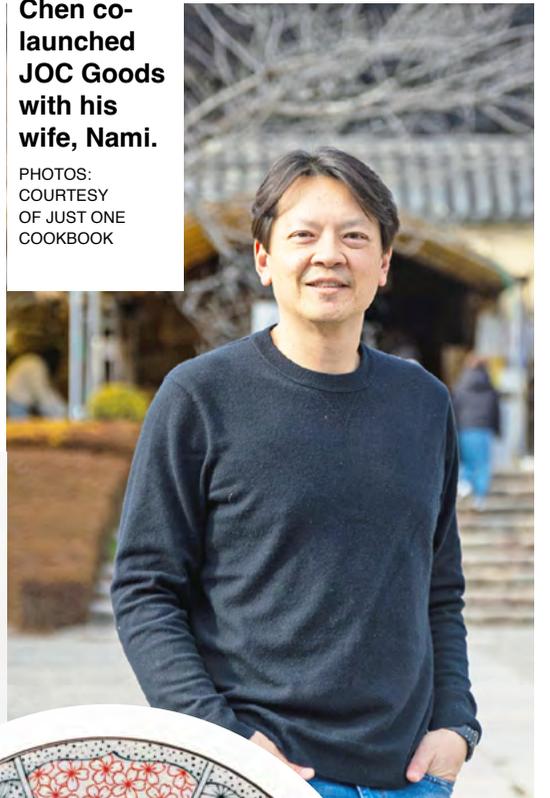
» See JOC on page 11

Namiko Hirasawa Chen has been sharing and creating “foolproof Japanese home-cooked” recipes for people around the world for the past 14 years.



Shen Wen Chen co-launched JOC Goods with his wife, Nami.

PHOTOS: COURTESY OF JUST ONE COOKBOOK



The Paulownia Wood Rice Container (5 kg) “naturally regulates humidity and resists insects, ensuring optimal storage conditions.” It is available for \$137.



The Golden Fuji Crane Gold Matcha Bowl is a “timeless piece of Japanese tableware for those who appreciate handcrafted elegance and tradition.” It is available for \$183.



The striking Blue Hokusai Wave Dinner Plate is “rendered in delicate sometsuke (cobalt underglaze) encircled by panels of intricate red-and-blue geometric patterns in the Shonzui style.” It is available for \$43.



Ginpo Kikko Family-Size Donabe is available for purchase on the JOC Goods site for \$111. Featured in it is the Mille-Feuille Nabe, the JOC’s featured recipe of the week, made with napa cabbage and thinly sliced pork. As JOC calls it, “Simple, nourishing and perfect for sharing on cool days.”

The Mountain Grove Flower Vase is “crafted with the refined technique of Kutani ware” and “decorated with intricate brushwork that captures the quiet strength of mountains and the gentle movement of leaves in the wind.” It is available for \$102.



The (from left) Plum & Chrysanthemum, Spring Plum Blossom and Twin Songbird Soy Sauce Dispensers offer “smooth and accurate pouring, making it ideal for soy sauce, ponzu or other liquid condiments.” They are \$53 each.

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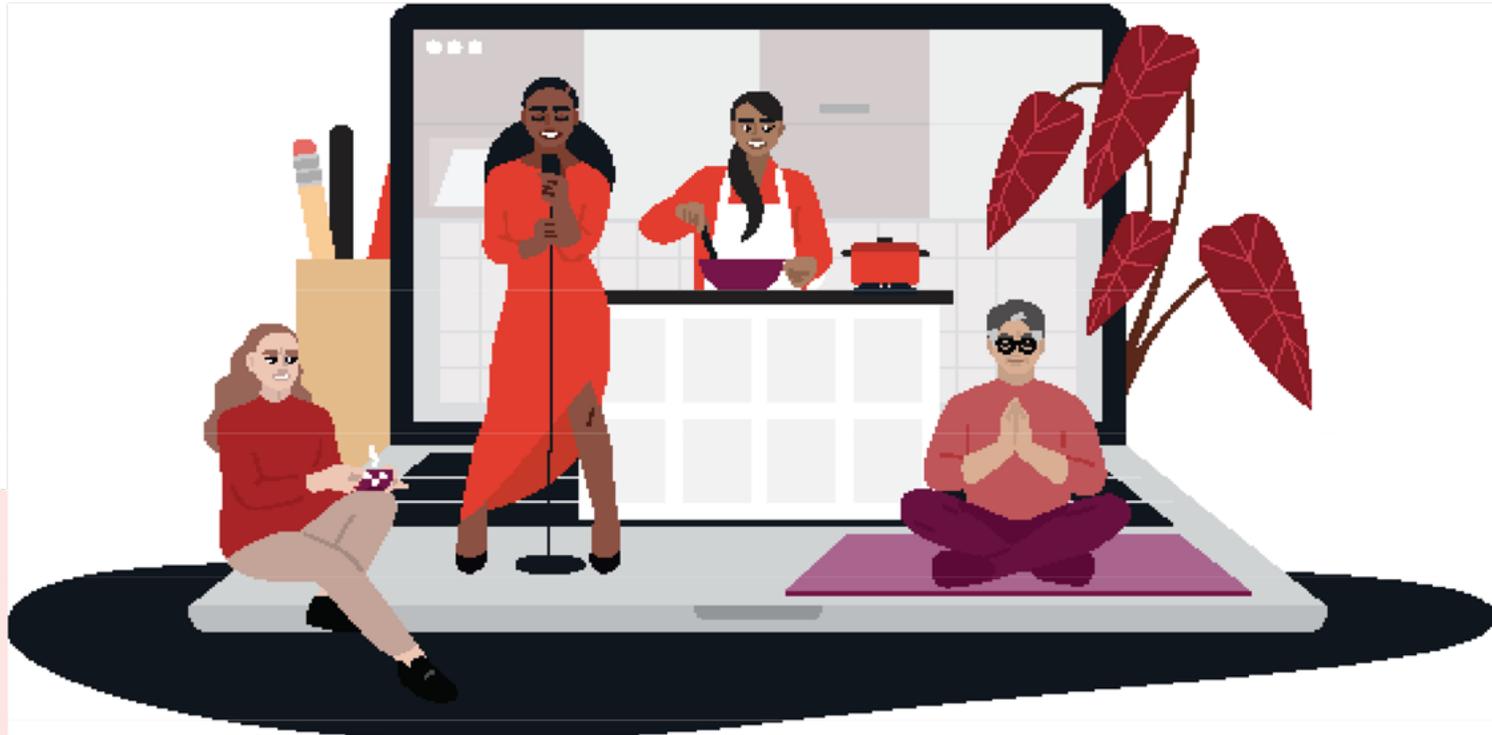
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JOC » continued from page 6

Recipes are also available gluten-free, kid-friendly, vegan and much more.

Sign up for her newsletter, and home cooks will receive a daily recipe such as the recent one with the subject line “NEW! Salmon and Ikura Dashi Chazuke,” followed by the text in Nihongo.

The main website also has been redesigned for easier access to the massive site’s sections, starting, of course, with the recipes but also leading to essays and tips written by Nami and Shen and their staff of expert writers for Beginners; Japanese Cooking Guides with history and cultural background on dishes like ramen, sushi and dashi; a Pantry section with resources, a list of Asian grocery stores worldwide and a guide to ordering ingredients online and articles about chilled and frozen ingredients; a section chockfull of articles that make up a comprehensive travel guide to Japan, both by the Shens and contributors in Japan. And there’s a “Shop” link to JOC Goods.

The online shop is a culmination of Nami’s own needs, she admits. “Yeah, it’s kind of like what I want and what I wish to have. And they’re things we cannot get here.”

Added Shen, “When we first started the store, we had almost 400 products. And now we’re over 1,000 different products.”

One challenge, from a business perspective, is the cost of shipping. The couple hired staff in Tokyo to take and package the orders and ship them around the world. “Our struggle is because the shipping cost is so high. A lot of orders, we don’t make any money on,” Shen said. “But we feel like as long as our customers are getting a product that they really love, we’re happy.”

The company goes the extra mile, and staff carefully wraps every order with protective packaging but also uses a traditional furoshiki cloth to wrap the order to evoke a truly Japanese touch.

The Shens’ goal in 2026 is to start bringing some products to the U.S. so that they can use ground shipping, which will lower the shipping cost for customers. For now, the company isn’t much affected by the Trump tariff policies. “Not at the moment, anyway, because most of our orders are below \$100,” he explained.

The couple returned recently from a monthlong trip to Japan in July — the hottest, most miserably humid time of the year in Kyushu, where they traveled looking for products.



The five-star-rated Premium Stainless Prep Trays are crafted in Japan from high-quality stainless steel and are “thoughtfully designed for versatile cooking tasks — marinating, breading, organizing and storing.” The small size is \$58, and the large size is \$81.



The traditional Japanese New Year’s meal, filled with symbolic foods often tied to their shape, is made easy following Nami’s step-by-step instructions.



The Smoked Miso Butter Turkey Breast is “richly flavored, incredibly moist and so easy!” The addition of miso and soy sauce gives the turkey a “gentle umami” flavor.



The Hinoki Cutting Board is “handcrafted from a single piece of Shimanto hinoki cypress, a wood cherished in Japan for its gentle touch on knives and subtle, calming fragrance.” It is available for \$114.

PHOTOS: COURTESY OF JUST ONE COOKBOOK

The Tuxedo Cat Ramen Bowl adds “a lighthearted touch to everyday meals while maintaining the elegance of porcelain.” It is \$40.

PHOTO: GIL ASAKAWA



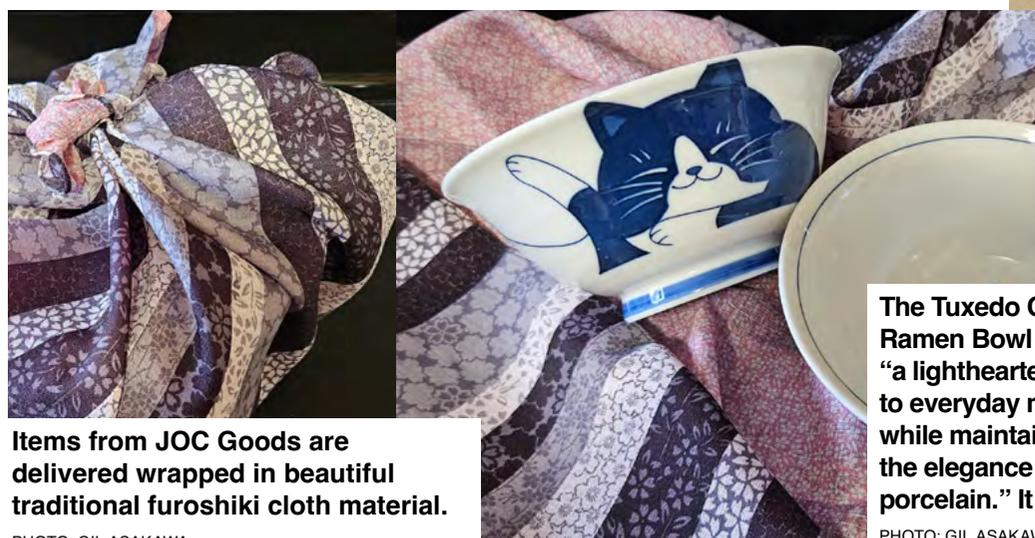
The Matcha Swiss Roll is a “fluffy sponge cake with a swirl of fresh matcha cream filling.”



Nami’s site also contains Japanese cooking guides, including those for sushi, ramen, bentos and dashi, a foundational ingredient in Japanese cuisine.



This Miso Ramen recipe can be made in less than 30 minutes with only a handful of ingredients.



Items from JOC Goods are delivered wrapped in beautiful traditional furoshiki cloth material.

PHOTO: GIL ASAKAWA

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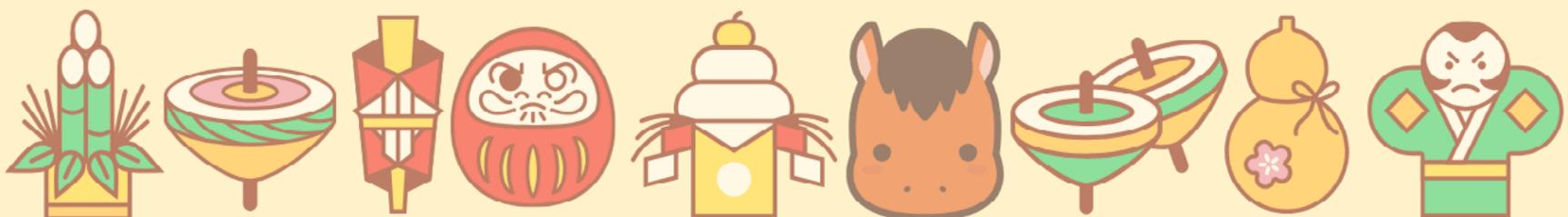


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REFLECTIONS

MORE THAN A Neighborhood

By Siddhi Karthikeya

As an American-born child of non-Japanese immigrants, I grew up watching my parents navigate a country that promised opportunity but offered little community. They worked tirelessly — learning new languages, adapting to a new culture and chasing a version of the American dream that always felt just out of reach with the constant reminder that, no matter where we were born, we looked different, our food was different, our language was different. I would always be “different.”

We didn’t have a neighborhood that felt like ours, a place that understood where we came from or what we carried.

That is why, when I walk through Little Tokyo, I see a community that fought through injustice, shattered the walls of incarceration

and shared a culture that I always wished I had.

Little Tokyo is not just another district in Los Angeles. Each street is rich with culture and community with the reminder of what was once a group of immigrants wanting to achieve their American dream.

To erase its footprint with towering development is to erase an American story that we must never forget.

The proposition of high-rise development at Fourth and Central threatens to do exactly that. This cold storage and residential project is set to rise 30 stories — casting a literal and symbolic shadow over a historic neighborhood built from the resilience of its displaced people.

The Little Tokyo Community Council has expressed its concerns that this development is misaligned with the vision of Sustainable Little Tokyo, a plan that centers cultural preservation, community and growth.

Some will argue that we need housing and development — and they’re right. But we don’t need it this way. Cities around the world have shown that growth and heritage can coexist. Why can’t Los Angeles do the same?

What is most painful about the proposed project isn’t just the scale — it’s the silence. The developer has not fully disclosed how much of the housing will be affordable, nor how small businesses will be protected.

The LTCC has offered reasonable solutions, starting from reducing development from 30 stories to 10 stories, transferring retail space to local nonprofits and offering rent-free opportunities to community-serving businesses like laundromats or supermarkets. These tasks are not anti-growth; they are pro-community.

Testimonies from Japanese American incarceration survivors like Shiro Takeshita and Katsugo Miho from the USC Shoah Foundation further prove the impact the community will endure if this project prevails. Their stories share a common thread: the need to rebuild a sense of home after unimaginable loss.

Little Tokyo became that home. To tear down the physical spaces tied to that legacy is to lose a living monument to one of America’s darkest hours.

Yet, it is under threat. With over 400 small businesses — among them more than 50 legacy shops — struggling to survive, Little Tokyo endures a staggering rent burden with almost 60 percent of renters paying more than 30 percent of their income on housing. Despite its National Historic Landmark status since 1995, the community remains vulnerable.

This isn’t just a fight over buildings, it’s a fight to keep a community’s identity. For many Japanese Americans, Little Tokyo is one of the last remaining places where their cultural roots are visible, where their history lives. The threat of overdevelopment doesn’t just displace businesses or residents, it displaces memory, displaces meaning.

As the child of immigrants who never had a neighborhood like this, I know what it means to be erased. If we don’t protect Little Tokyo, we risk erasing a vital chapter of American history. Let’s build so we can ensure the safety of our historic sites because our past is what shapes our future.

Siddhi Karthikeya is an emerging student leader, testimony collector and founder of Behind the Story. She wrote this commentary with the LTCC to emphasize the importance of keeping stories alive and preventing gentrification.

GRATITUDE » continued from page 3

- As you exhale, open your heart and quietly to yourself say the only prayer that’s ever needed — “Thank you, Thank you, Thank you.”
- Let whatever you’re most grateful for in your heart in this moment just rise to the surface.
- You’re still here, and you get another chance this day to do better, and be better. Another chance to become more of who you were created to be and fulfill.
- Deep breath, open your eyes — don’t you feel better?

HAPPY THANKSGIVING!!!

Judd Matsunaga is the founding attorney of Elder Law Services of California, a law firm that specializes in Medi-Cal Planning, Estate Planning and Probate. He can be contacted at (310) 348-2995 or. The opinions expressed in this article are the author’s own and do not necessarily reflect the view of the Pacific Citizen or constitute legal or tax advice and should not be treated as such.



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A NATIONAL GUIDE TO NOTABLE COMMUNITY EVENTS

CALENDAR

NCWNP

Holiday Mah Jongg Night!
San Francisco, CA
Dec. 12; 6-9 p.m.
The Center — JCCNC
1840 Sutter St.
Price: Free

Join the center for an evening of tiles, strategy and community at Mah Jongg Night! The evening also includes a potluck dinner and light refreshments. There will be tables for beginners and experienced players, plus instructors on hand for Mandarin MJ Style play.
Info: To sign up, visit <https://14797.blackbaudhosting.com/14797/Holiday-Mah-Jongg-Night>.

The Center Mochi Fundraiser
San Francisco, CA
Dec. 21; Noon-5 p.m.
The Center — JCCNC
1840 Sutter St.
Price: Preorder \$8 Per Box

Members only can order handmade New Year's mochi for this fundraiser benefitting the JCCNC. Mochi must be preordered in advance. No walk-ins.
Info: Email membership@jccnc.org.

'Art of Manga'
San Francisco, CA
Thru Jan. 25, 2026
De Young Museum
Golden Gate Park
50 Hagiwara Tea Garden Dr.
Price: Museum Admission

This exhibit features rarely presented original drawings by major artists that showcases the world of manga from the 1970s to today. There are more than 600 images on display.
Info: Visit <https://www.famsf.org/exhibitions/art-of-manga>.

PSW

'Art About America's World War II Imprisonment of People of Japanese Ancestry' Closing Reception
Torrance, CA
Nov. 21; 4-7 p.m.
Torrance Cultural Arts Center
James R. Armstrong Theatre Lobby
3330 Civic Center Dr.
Price: Free

This event is the closing reception for the exhibit that features work by artists in response to the history of 125,000 persons of Japanese ancestry who were removed and incarcerated by the U.S. government during WWII. Artists include Chiho Harazaki, Hatsuko Mary

Higuchi, Eileen Oda Leaf, Lynn Mikami, Beth Shibata, Alvin Takamori and Margaret Tan. The event is presented by the WWII Camp Wall nonprofit organization in association with the City of Torrance.
Info: Visit wwiicampwall.org.

A Japanese-Inspired Thanksgiving Feast
Los Angeles, CA
Nov. 25-26; 3-6 p.m. Pickup
JACCC

244 S. San Pedro St.
Price: \$425 (Preorder By Nov. 20)
Let JACCC Executive Chef Gary Matsumoto prepare a complete feast including Koji-Marinated Roast Turkey, Japanese Candied Sweet Potatoes and Yuzu Cranberry Sauce. Dinner serves 6-8 guests.
Info: Visit <https://jaccc.org/events/thanksgiving-with-a-japanese-twist/>.

Screening: 'Craft of Speed' — A Documentary About Mooneyes
Los Angeles, CA
Dec. 2; 7-9:30 p.m.

Japanese American National Museum
100 N. Central Ave.
Price: Free for Members; \$5 General Admission

Dive into the 30-year story of Mooneyes, a documentary about Japanese American hot rodders who saved the iconic American speed parts company and built the brand Mooneyes. A discussion with the film's director/writer/producer Ming Lai, Mooneyes President Chico Kodama and "Cruising J-Town" curator Oliver Wang follows.
Info: Visit www.janm.org.

'Looks Delicious! Exploring Japan's Food Replica Culture'
Los Angeles, CA
Thru Jan. 25, 2026
Japan House Los Angeles
Gallery, Level 2
Ovation Hollywood
6801 Hollywood Blvd.
Level 2 and Level 5
Price: Free

This is the first U.S. exhibition dedicated to the extraordinary craft of food replication and features a broad collection of specially commissioned food replicas — notably one for each of Japan's 47 prefectures.
Info: Visit japanhousela.com.

PNW

Teaching Japanese American History: The Yasui Family
Portland, OR

Nov. 21; 10 a.m.-3 p.m.
Japanese American Museum of Oregon
411 N.W. Flanders St.
Price: Free

Join the Oregon Historical Society and JAMO to learn strategies for teaching the history of Japanese Americans before, during and after WWII incarceration through the experiences of the Yasui family. Participants of this workshop will tour "The Yasui Family: An American Story" exhibition with Yasui family member Barbara Yasui.

Info: To register, visit <https://airtable.com/appEqZXlops1HV1wP/shrq2f-PRgRaAiTpz>.

Frank S. Matsura: Portraits From the Borderland
Portland, OR
Thru Feb. 8, 2026

Japanese American Museum of Oregon
411 N.W. Flanders St.
Price: Museum Admission

This exhibit features photographs from the studio of Washington-based Japanese photographer Frank Sakae Matsura, who created some of the most visually potent and nuanced images of Indigenous peoples from the era.
Info: Visit www.jamo.org/matsura.

MDC

JACL Chicago 80th Anniversary
Chicago, IL
Dec. 6; 5 p.m. CST
New Furama Restaurant
2828 S. Wentworth Ave.
Price: \$75-\$150

Join JACL Chicago as it celebrates its 80th anniversary, highlighting the chapter's work in community building, education and advocacy. All proceeds will support the chapter's ongoing work and programs, including the Kansha Project.

Info: For tickets, visit <https://www.eventbrite.com/e/jacl-chicago-80th-anniversary-fundraiser-tickets-1781597990549>

'Toshiko Takaazu: Worlds Within' Exhibit
Madison, WI
Thru Dec. 23
Chazen Museum of Art
University of Wisconsin
750 University Ave.

This exhibition is the first nationally touring retrospective of Takaazu's work in 20 years. It aims to trace the evolution of her practice and reframe Takaazu

as one of the most compelling and innovative American artists of the last century.

Info: Visit <https://chazen.wisc.edu/exhibitions/toshiko-takaazu-worlds-within/>.

IDC

Visiting Writers Series Presents: Satsuki Ina
Colorado Springs, CO
Nov. 20; 4 p.m. (Pacific)
Colorado College
819 N. Tejon St.
Price: Free

The English Department at Colorado College presents a reading by Dr. Satsuki Ina, followed by a conversation moderated by Brandon Shimoda, assistant professor of English/creative writing. This event is co-sponsored by Asian Studies Program, the History Department and the Mile High JACL.

Info: To register for the Zoom link, visit <https://coloradocollege.zoom.us/join/register/IsYRepaFQASK-wFeWuBt4Bw#/registration>.

DBT Dharma School's Turkey Bingo
Denver, CO
Nov. 23; 11 a.m. Food and Bingo Begins at Noon
Tri-State Denver Buddhist Temple
1947 Lawrence St.
Price: Free

This annual Dharma School Fundraiser will feature food, raffles and plenty of Bingo! Come on out and have some fun at this great event. There is limited parking and free Sunday street parking.
Info: For questions, contact dbtdharma@dbtdharma.com.

Nikkei Treasures Pop-Up Store
Denver, CO
Nov. 22 and Dec. 6, 13, 20
Sakura Square
1255 19th St.
Price: Free

Nikkei Treasures community thrift store features new and gently used Japanese items, with all proceeds going to the Tri-State/Denver Buddhist Temple and Sakura Foundation.

Info: Email info@sakurafoundation.org.

Mochi Fundraiser
Arvada, CO
Dec. 13; 2-4 p.m.
Simpson United Methodist Church
6001 Wolff St.
Price: Mochi is \$8 Per Pound; Orders Must Be Placed and Paid by Dec. 6.
Get your holiday mochi orders in by supporting this annual fundraising event! All orders must be paid and finalized in advance for pickup on Dec. 13.
Info: Call Dennis Kitayama at (303) 550-4327.

CCDC

Christmas at Kearney: Beyond Santa, Delivering Holiday Magic
Fresno, CA

Dec. 6 and 7; 10 a.m.-3 p.m.
Historic Kearney Mansion
7160 W. Kearney Blvd.
Price: \$15 Admission
Admission tickets include a Meet and Greet with Santa, a self-guided tour featuring 16 decorated Christmas trees and holiday decorations, as well as crafts, cookies and cocoa.
Info: Visit www.valleyhistory.org.

EDC

'Yoshiko Oishi-Weick: A Retrospective in Ink'
Washington, D.C.

Thru Nov. 28
JICC Gallery, Embassy of Japan
1150 18th St. N.W.
Suite 100
Price: Free

This exhibition spans 45 years of the artist's career, inviting visitors to delve into the world of *sumi-e* and experience reverence for the natural world.

Info: Visit <https://www.us.emb-japan.go.jp/jicc/exhibitions.html>.

'Unwound'
Towson, MD
Thru Dec. 6 (closed Nov. 26-29)
Towson University
Asian Arts Gallery, Center for the Arts
1 Fine Arts Dr.

Elaine Qiu's awe-inspiring installation of painting, video and sound invites visitors into a multisensory exploration of communal consciousness, connection and healing.
Info: Visit www.towson.edu.

'Yakuyu: Baseball — The Transpacific Exchange of the Game' Exhibit
Cooperstown, NY
Ongoing

The Baseball Hall of Fame
25 Main St.
Price: Museum Admission
This exhibit explores the exchange of baseball between the U.S. and Japan.
Info: Visit www.baseballhall.org. ■

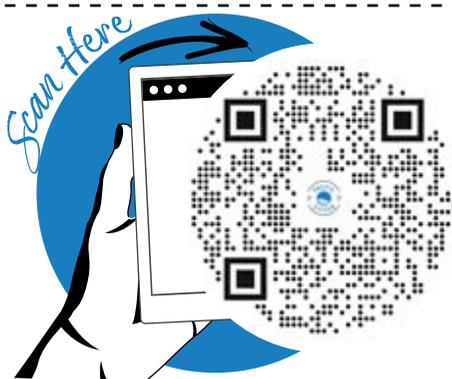
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David Lin, Wife Jean, ID'd in Sept. Double-Homicide

He was the first non-Nikkei to serve as JACL national president.

By P.C. Staff

Jean and David Lin, a married couple residing in Hillsborough, N.J., have been identified by authorities and in published news reports as the victims of a double-homicide. Both were 69 years of age.

David Lin was elected Japanese American Citizens League national president in July 2012 (*Aug. 17, 2012, Pacific Citizen, [tinyurl.com/yhxjthhh](https://www.tinyurl.com/yhxjthhh)*) and was re-elected to a second two-year term for 2014-16. Lin was the first person of Chinese ancestry to serve as the president of the national civil rights organization. And in July 2024, Lin was presented with the JACL's Sapphire Pin at the organization's National Convention in Philadelphia.

"It is with deep sadness that we acknowledge the passing of past National President David Lin, a devoted Life Member of the Japanese American Citizens League for more than two decades," said JACL National President Larry Oda in a statement released to *Pacific Citizen*. "Throughout his years of service, David exemplified the highest ideals of leadership, commitment and integrity. He served the organization in numerous capacities, including as vp for membership, planning and development and as national president. Most recently, he continued his steadfast dedication as chair of the Investment Policy Committee."

Somerset County Prosecutor John P. McDonald announced the victims' identities on Nov. 7. According to the account on the Somerset

County Prosecutor's website and news reports, the slayings were discovered on the afternoon of Sept. 25 by Hillsborough Township Police, who went to the Lin household to conduct a welfare check.

Unsuccessful at making contact on an initial visit, officers entered the premises a second time about two hours later, where they encountered a knife-wielding man exiting a bedroom.

The two officers fired on the man as he approached them and "immediately began performing life-saving measures on the assailant, who was then transported to an area trauma center."

It was afterward when the bodies of the two victims were found in separate bedrooms on the second floor of the residence. According to the prosecutor's office, the cause of death for both victims were "blunt force injuries" to the head.

Neither a motive for the homicides nor the identity of the man police shot have been released, but he was hospitalized and listed at the time in critical condition. It is unclear whether he is a suspect in the double-homicide.

Unknown at this time is the identity of the party who requested the welfare check, and no explanation was forthcoming from authorities regarding the 43-day delay between the Sept. 25 discovery of the homicides and the Nov. 7 release of the victims' identities.

Prior to becoming JACL's first non-Nikkei national president, Lin, who was born in Taiwan, had served on

the Hillsborough Township Board of Education from 2006-09. Formerly the executive director of external affairs at AT&T, he is credited for having developed a relationship between JACL and AT&T.

Lin's other activities included serving as treasurer of the Asian Pacific American Institute for Congressional Studies and serving as the founding president of Asian Pacific Islanders for Professional and Community Advancement, a nonprofit organization that provides leadership opportunities and alliances for AT&T's Asian Pacific Islanders employees.

Other organizations that Lin was active with include OCA — Asian Pacific American Advocates, where he served as chair of the OCA Business Advisory Council, and as a member of OCA's New Jersey chapter board and as OCA national vp for economic development.

He also served as treasurer of the Asian Pacific American Institute for Congressional Studies and was a board member for Leadership Education for Asian Pacifics. At IW Group Inc., Lin had served as its vp of public affairs and advocacy.

Lin earned master's degrees in computer science and business administration from Rutgers University, where he also received a bachelor's degree in mathematics.

After presiding over the JACL's National Board, Lin would later launch the JACL Centennial Education Fund to raise \$3 million for the organization.

In a statement released to *Pacific Citizen*, JACL Interim Executive

Director Saki Mori wrote: "JACL staff and board are heartbroken with the news of David Lin's passing. I extend my deepest condolences to his family and close friends.

"I had the privilege of serving on the National Board with him from 2020-22 when I served as the vp of membership and he as the vp of planning and development. I will remember him for his strategic approach coupled with a tireless spirit that he demonstrated as a JACL member and leader. He was a confidante to many at JACL through his leadership and camaraderie that guided us over the years, and it will continue to support us as we near the organization's centennial. I am also grateful for his contributions to JACL and other Asian American organizations that leave a legacy of partnership that is critical to uplift our collective community."

Jason Chan, APAICS board of directors chair, in a statement said: "David was not only a valued member of our board, but a dear friend and mentor to so many of us.

"He believed deeply in the power of representation and service, and his wisdom and generosity of spirit left an indelible mark on this organization and on all who had the privilege to work with him."

In his LinkedIn feed, IW Group's Bill Imada wrote, "No words can explain how we feel about what has happened to David and Jean. Our hearts go out to his family — especially his parents — and to everyone who knew this caring couple."

Imada also announced the creation of a GoFundMe page, with raised funds to be "donated to the JACL"



Former JACL National President David Lin (left) received the Sapphire Pin from JACL National President Larry Oda during the organization's National Convention in 2024.

PHOTO: KRIS IKEJIRI

and "support leadership programs that David truly cared about during his life." The link is at [tinyurl.com/2nn8pe66](https://www.tinyurl.com/2nn8pe66). Imada reported that to date, the GoFundMe campaign has raised more than \$16,000 toward its \$25,000 goal.

Added Oda: "On a personal note, I considered David not only a respected colleague but also a trusted friend whose wisdom, candor and thoughtful counsel were deeply valued. His graciousness and quiet strength earned the admiration of all who worked with him.

"David's passing is a tremendous loss to the JACL and the broader community he served with such devotion. We extend our heartfelt condolences to his family and loved ones during this difficult time. His legacy of leadership and service will be remembered with great respect and gratitude." ■

Arthur A. Hansen Dies at 87

Professor's career focus was JA incarceration experience.

By P.C. Staff

Dr. Arthur August Hansen, whose teaching career as a history and Asian American Studies professor spanned more than 40 years, has died. He was 87.

An academic whose focus was the Japanese American incarceration experience, especially in the area of resistance, Hansen died following a long illness at his Los Osos, Calif., home on Oct. 29.

Born in Hoboken, N.J., in 1938, Hansen spent the first 10 years of his life there until his family relocated to Santa Barbara, Calif. He attended the University of California, Santa Barbara, where he earned bachelor's and master's degrees, as well as a doctorate in history.

Hansen's career in higher education began in 1966, when he was hired as a history professor at Cali-

fornia State University, Fullerton, until his retirement in 2008.

Although he was a prolific writer, having served as an author/editor of a dozen books, including such titles as "Manzanar Martyr: An Interview with Harry Y. Ueno," "Manzanar Mosaic: Essays and Oral Histories on America's First World War II Japanese American Concentration Camp" and "A Nikkei Harvest: Reviewing the Japanese American Historical Experience and Its Legacy," Hansen may best be remembered as the founding director of the Japanese American Oral History Project at CSUF in 1972, where he had recorded nearly 200 interviews.

Included among Hansen's many honors, accomplishments and accolades: being named as CSUF's Outstanding Faculty Member, College of Humanities & Social Sci-

ences, 2007's Distinguished Lifetime Achievement Award from the Association for Asian American Studies, serving as the senior historian at the Japanese American National Museum from 2001-05 and in 2014, being the co-recipient (with Mas Okui) of the Sue Kunitomi Embrey Legacy Award.

Hansen is survived by his wife, Debbie. A memorial service is planned for January 2026, to take place at CSUF. ■

MEMORIAM

(Editor's Note: Boldfaced names in blue in the PDF version of this page are active hyperlinks to published obituaries for the decedent.)

Fukui, June Kazuye, 88, West Hills, CA, Sept. 5.

Hamachi, Gladys Keiko, 91, Torrance, CA, Oct. 3.

Kimura, Mary Masako, 93, Los Angeles, CA, Sept. 22.

Yoshioka, Larry Mitsugi, 82, Rancho Palos Verdes, CA, Oct. 26. ■

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 \$25/column inch.

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