A Year in Review
Message from the Executive Director

Enough With The Tears!

"The garden is being created to be a daily reminder of a long-past war from the perspective of just one narrow point of view." ENOUGH WITH THE TEARS!

"Cottage Row is not part of Japantown"; "Japanese American’s have no history with the Cottage Row"

"Put the Issei garden in your community"

"People of Japanese ancestry have never inhabited this neighborhood"

“The garden is being used to expand the boundaries of Japantown to allow Japantown to have tax and regulatory control of the area”

“This is a land grab by the Japantown community”.

These are some of the comments and accusations that have been made by a few of the residents in the neighborhood who oppose the JCCCN creating a small Japanese Zen garden at the Cottage Row Mini-Park. For those of you who are not familiar with where Cottage Row is located, it’s about half a block from the JCCCN. Yes, just half a block from the Center and we are being told by some of the residents who live near the park that it is not part of the Japantown community and that Japanese American’s have had no business or history with Cottage Row.

The Japanese rock garden at the Mini-Park is meant to celebrate the 110th anniversary of Japantown by creating a garden to commemorate the Issei generation who established it in 1906. It was shocking that today our community is still marginalized and subjected to these kind of bigoted comments or even thoughts. Fortunately, these comments come from a small minority of just three or four of the neighbors who have opposed the concept of a Japanese garden from the beginning. They, however, claim to represent the neighborhood and have sent emails to the San Francisco Recreation and Park Department who oversees the park and the Board of Supervisors claiming that the residents don’t want the garden in their park that Japanese Americans have no history with Cottage Row and that it should be put in the Japantown Peace Plaza instead. It is not just the three or four residents who oppose the garden, there is also a Japanese American couple in the community, well the wife is, who have joined in the opposition and in particular reject using the term, Issei.

Despite those few individuals, the vast majority of the residents in the Japantown neighborhood and community support the Issei garden at Cottage Row. we have hundreds of individuals from the neighborhood and community who have lent their names in support of the garden including almost thirty community organizations.

“Cottage Row, which is the only nationally recognized historical site that we have in Japantown, is the most appropriate place to commemorate our Issei generation and their accomplishment in establishing one of the greatest Japanese American cultural historical asset that exists in America.”

When the Issei first came to the Western Addition, following the 1906 earthquake, to establish a new Japantown they were not necessarily welcomed by the neighborhood with open arms. Landlords were hesitant to rent to them and they were confronted with racism and prejudice as well as bigoted comments a lot worse than those being taunted today. Despite those obstacles and hardship, they persevered and established a Japantown that has endured for 110 years.

The Bush Street-Cottage Row Historic District, which includes the mini-park is the only

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remaining intact definable area of what was once the historic Japantown that existed in 1906. In 1982, Cottage Row was placed on the National Register of Historic Places. In the nomination it was noted that Cottage Row was often referred to as, Japan Street before WW II because Japanese Americans inhabited the entire district up until their internment during World War II. Those who are opposing the garden claim that this folklore.

In response to those claims that Japanese Americans have no history and never lived on Cottage Row, Architectural Historian Bridget Maley recently researched the census records and telephone directories and confirmed that Cottage Row was almost exclusively occupied by residents of Japanese ancestry from 1920 until the evacuation in 1942. We already knew this, but it was nice redeeming to have it validated by an independent professional in the preservation field.

Cottage Row, which is the only nationally recognized historical site that we have in Japantown, is the most appropriate place to commemorate our Issei generation and their accomplishment in establishing one of the greatest Japanese American cultural historical asset that exists in America. More than just a commemorative plaque, the garden will be a living legacy to their accomplishments and memories.

We had hoped to have installed the garden this year as part of the 110th anniversary, but it appears like we will have to wait until next year given some of the delays that the opposition has caused the project.

Perhaps, just as well. We can add an educational component when we dedicate the garden next year since it’s the 75th anniversary of EO 9066! Perhaps those who object to the garden will see that there are still tears left to fall.

Sincerely,

Paul Osaki
Executive Director

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**Upcoming Events**

**Mochitsuki Workshop**

Make your own Mochi for the New Year!

Participants will have the opportunity to watch hot, steamed sweet rice being pounded in a traditional usu (mortar) and mixed by hand. Once the mochi is the right consistency, you’ll be able to work with the warm mochi to make your own ko-mochi (mochi balls) to take home. There will also be the opportunity for participants to sample mochi with shoyu/sugar or kinako.

**SPACE IS LIMITED**

**Signup Deadline:** Thursday, December 15.

Children under 5 are FREE (with a paid adult during same shift). All ages are welcome; children under 10 years of age must be accompanied by an adult.

**When:** Saturday, December 17, 2016

**Cost:** $40 JCCCN Members / $50 General Public

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**Na Leo: Holiday Concert**

Na Leo is returning to the Japanese Cultural and Community Center of Northern California (JCCCN) where they performed to a sold-out crowd in 2014. They will perform holiday classics and some of their popular hits on Sunday, December 18.

**When:** Sunday, December 18, 2016, 4 p.m.

**Cost:** $110 VIP PACKAGE: includes preferred concert seating and VIP reception, meet and greet with Na Leo and food prepared by Les Tomita of DaKitchen Maui

$65 GENERAL ADMISSION

Please call (415) 567-5505 or visit bit.ly/naleo2016 for tickets.

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**Winter Kaiseki Workshop**

With Kimika Soko Takechi and Larry Sokyo Tiscornia

This Winter Kaiseki Workshop will feature 6 dishes. This workshop will be mostly demonstration with some hands on arranging. Easy to follow recipes will be provided so you can practice what you learned at your own home.

**When:** Saturday, December 10, 2016, noon–3 pm

**Cost:** $40 JCCCN Members / $50 General Public
Tabemasho 2016: Bunka Matsuri

The JCCCNC’s annual fundraising event, Tabemasho 2016: BUNKA MATSURI held on Saturday, September 17, hosted a sellout crowd of over 550 in the Center’s Henri and Tomoye Takahashi Community Hall.

This year’s theme, Bunka Matsuri, or cultural festival, represented a number of anniversaries the Center celebrated in 2016, including the 110th anniversary of San Francisco’s Japantown, 30th anniversary since opening our doors, and the 5th anniversary of the Great East Japan Earthquake and Tsunami.

The event began with the opening of 15 food vendor stations from popular San Francisco restaurants, which included wagyu tataki from Bashamichi Steak and Seafood, Hibachi Chicken Rice from Benihana Monterey, Spicy Burdock and Lotus Root Salad from Delica, curry from JapaCurry, hiyashi chuka (cold ramen) from Kirimachi Ramen, ceviche from La Mar Cebicheria Peruana, beef shabu shabu from MUMS, poke and wonton chips from Pa’ina, Kakuni Tonkatsu Shoyu Ramen and Kakuni Steamed Buns from Ramen Yama-daya, hiyayakko (cold tofu) from San Jose Tofu and gyoza and yakisoba from YamaSho.

The Japantown community chefs featured delicious home-cooked treats, such as chirashi sushi by Mark GyoToku and Jeff Wun, mochiko chicken by Graig Inaba, cold soba by Nakayoshi Young Professionals, and Redondo’s Shoyu Hot Dogs by Kyle Tatsumoto. Dessert consisted of suama manju from Benkyodo and matcha cookies coordinated by Diane Matsuda.

The program, emceed by Jan Yanehiro, Director of School of MultiMedia Communications at Academy of Art University and Robert Handa, NBC Bay Area Reporter and host of Asian Pacific America, began with a kagami wari celebratory sake toast by Consul General Jun Yamada. The JCCCNC then presented Senator Mark Leno, who is terming out at the end of the year, with a special San Francisco daruma for his continued support of the JCCCNC and Japanese American community.

For our 30th anniversary celebration of opening our doors, the JCCCNC recognized Edith Tanaka and Nobusuke “Nob” Fukuda for their outstanding leadership and the important role that they played in helping the Center open its doors 30 years ago in May of 1986. Both Edith and Nob were presented with a daruma from Shirakawa Daruma and filled in the remaining eye on stage, which symbolized their accomplishments and for successfully helping to guide and inspire the Board and community when the JCCCNC needed them the most.

The evening featured a silent and live auction, which included items handcrafted by master cultural artists from Tohoku, Japan and others including an Economy Trip for Four to Asia and a two Four-Night Stays in Japan, courtesy of Japan Airlines and Kintetsu International, Chef’s Dinner for Eight at Hopscotch restaurant in Oakland, and the JCCCNC Board of Directors’ Wine Cellar (12 bottles).

The program concluded with recognition of the Takeo Okamoto Community Leadership Award presented to Will Tsukamoto, for his service to the community, followed by the sweepstakes raffle drawing.
Master Artists

On September 13, four master artists from the Tohoku region of Japan, Koyo Asakura of Asakura Kokeshi Do (Sendai, Miyagi), Minako Hayakawa of Nozawa Mingei Hin (Nishi-Aizu, Fukushima), and Moriei and Sachiko Watanabe of Shirakawa Daruma (Shirakawa City, Fukushima), arrived in San Francisco as guests of the JCCCNC. They visited with community members and local high schools students during their short visit. For a few of them, it was the first time to speak about their craft and be in a foreign country. They were a little apprehensive as they arrived in San Francisco but all left with a renewed sense of pride that their art pieces were finding great admiration and appreciation in a place 5,000 miles away from their workshops.

The main reason for the artists’ visit was the time they spent in the community, in particular at Tabemasho 2016: BUNKA MATSURI where the artists were showcased at their crafts booths and demonstrated how to make and create their crafts, even customizing pieces that were purchased by guests. After a brief introduction of the artists, the highlight of the event occurred: each of the artists brought special items that were auctioned off during our live auction. As master craftspeople who take great pride in carrying on their traditional crafts without missing a single detail, they were overwhelmed with emotions as each bid went back and forth from a starting bid of $100 (valued at $400) all the way up to $1,000 and even $1,500 at times.

The JCCCNC brought the artist to San Francisco to help support traditional craft artists whose small family businesses have suffered as a result of 3/11. By preserving the handicraft that their area is known for in Japan, these family businesses have played a key role in their local tourist economy. Although their business has been impacted by 3/11, these artists have used their craft to help with the recovery effort by bringing awareness to the cause and helping to bring cheer to people’s lives.

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2016 Anniversary
Honoring, Celebrating, Remembering

1) Nisei appreciation luncheon; 2) Nihonmachi: The Place To Be
1) Nisei Appreciation Luncheon

On Saturday, March 5, 2016 at the JCCCNC and fittingly in the Nisei Community Hall, a crowd of 300 came together to honor the Nisei generation and celebrate the 110th Anniversary of San Francisco’s Japantown. The luncheon program titled “Nisei Stories: A Salute to the Greatest Generation Ever” was emceed by Wendy Tokuda and included stories from Sansei and Yonsei community members and songs by members of the Los Angeles-based Grateful Crane Ensemble.

2) Grateful Crane Ensemble’s “Nihonmachi: The Place To Be”

Returning to the JCCCNC after its debut ten years ago, “Nihonmachi: The Place To Be” told the 100 year story of a manju-ya family and California’s Japantowns. The musical journey that featured Japanese and American songs had the audience reminiscing, clapping and singing along to the nostalgic hits that spanned the decades of our community.

3) Thirty Years Since Opening Our Doors

This year the JCCCNC celebrated its 30th anniversary from when the Center first opened our doors to the community. This celebration recognizes the vision and effort set forth by the Nisei generation who made the JCCCNC a second home. This can be seen through the over 100 ongoing classes, countless workshops, community events and more importantly through the thousands of people that have walked through the Center’s doors whether they are members, donors, volunteers, board members, program participants, or visitors. They bring with them the hopes and dreams that our community will always have a place to come back to. That the Center is the place to bring families, see friends, explore culture and share stories.

4) Akabeko for Hope

In commemoration of the 5th anniversary since the Great East Japan Earthquake and Tsunami, we focused our efforts to revitalize cultural arts/artists in Fukushima whose businesses and lives were affected by the disaster and economic impact caused by the devastation. The JCCCNC invited community members to help decorate over 200 akabeko (red cow) that were displayed and sent to the residents of Fukushima to convey our hope and encouragement. In 2011 the akabeko revived itself to the world as people in Japan and other countries, including the US purchased them as symbols of perseverance to honor the residents of Fukushima and support those in Tohoku who had lost their lives, livelihood and homes.

5) NEVER FORGET:
A community gathering to commemorate the events surrounding 3-11

The program included a report from the Association for Aid and Relief, Japan (AARJ), a Japanese nonprofit organization supported by NJERF that provided temporary housing facilities and implemented relief assistance in Fukushima, a meditation and prayer service by the Japanese American Religious Federation, a performance by youth from Nihonmachichi Little Friends, and a procession by our audience to remember and to never forget about the people of Tohoku.

3) Thirty years since opening our doors; 4) Akabeko for Hope; 5) NEVER FORGET
The Year in Programs
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top left: Halloween; top right: Baachan's Kitchen; middle left: Children's Day; middle right: Nikkei Open; bottom left: Baachan's Kitchen; bottom middle: Colma Cemetery clean up; bottom right: Halloween

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top left: Nikkei Open; top right: Shikishi; middle left: Colma Cemetery clean up middle right: Sake Day; bottom left: School visits; bottom right: Halloween
Programs and Events

Greetings from the JCCCNC Programs Department! We welcome you to peruse the list below of all the fun and enriching cultural and recreational classes that we offer. The first class session is free for any first-time participants (materials costs for select classes still apply). We encourage you to try something new! For more information or to register for a class, please visit our website jcccnc.org or call (415) 567-5505.

Arts and Culture

Basic Drawing
This eight-week course will teach you basic drawing skills and techniques. Join instructor Rich Tokeshi, an original instructor of JAPAN-town Art and Media (JAM) which flourished in the ’80s and ’90s. The class is open to all skill levels. Single date drop-in classes are available.

Instructor: Rich Tokeshi
When: Saturdays, 10 a.m.-noon
Cost: $70 M/$90 NM (eight consecutive weeks)
$11 M/$14 NM drop-in

Ikebana
Learn the traditional art of Ikebana flower arrangement. Create a harmony of linear construction, rhythm and color. You will create your own Ikebana flower arrangement each week. Participants are encouraged to bring a vase but it is not required.

Instructor: Chizuko Nakamura
When: Wednesdays, 6-8 p.m.
Cost: $70 M/$90 NM/monthly
$198 M/$252 NM/stamp card (10 classes)
$99 M/$126 NM/stamp card (five classes)
$22 M/$28 NM/drop-in

Asian American Senior Writing
Preserve the stories and memories of our Asian American community by sharing and writing about the experiences of you, your family and others. This class welcomes both new and experienced writers.

Instructor: Genny Lim
When: Mondays, 10 a.m.-noon
Cost: $110 M/$125 NM/stamp card (10 classes)
$55 M/$62.50 NM/stamp card (five classes)
$14 M/$16 NM/drop-in

Tougei: Ceramic Art
Learn various ceramics techniques including hand-building, wheel throwing and surface decoration to create unique sculptures and/or functional wares. During this eight-week class you will also learn glazing techniques to create personalized pieces.

Instructor: Tomoko Nakazato
When: Tuesdays, 6-9 p.m.
Cost: $175 M/$225 NM (eight consecutive weeks)

Watercolor
Learn the basics of watercolor painting and bring your artwork to life with the help of Instructor Wendy Yoshimura. This class is open to all skill levels.

Instructor: Wendy Yoshimura
When: Mondays, 10 a.m.-noon
Cost: $100 M/$120 NM/stamp card (10 classes)
$50 M/$60 NM/stamp card (five classes)
$11 M/$14 NM/drop-in

Dance

Hula: Beginning
Learn both Auwana (modern) and Kahiko (ancient hula). You will experience anaerobic (low impact) exercise while learning to dance. No dance experience required. (Class participants also must join the Halau, Hālau Ka Liko Pua O Kalaniākea for an additional fee.) Open enrollment for new students will begin early next year.

Instructors: Denise Teraoka and Alice Jeong
When: Wednesdays, 6-7:30 p.m.
Cost: $32 M/$48 NM/monthly
$70 M/$100 NM/stamp card (10 classes)
$35 M/$50 NM/stamp card (five classes)
$10 M/$15 NM/drop-in

Hula: Gracious Ladies (Adults)
Learn both Auwana (modern) and Kahiko (ancient) hula. You will experience anaerobic (low impact) exercise while learning to dance hula. (Class participants also must join the Halau, Hālau Ka Liko Pua O Kalaniākea for an additional fee.) Open enrollment for new students will begin early next year.

Instructor: Mary Leong
When: First and third Thursdays, 5:30-7 p.m.
Saturdays, 11:30 a.m.-1 p.m.
Cost: $23 M/$28 NM/monthly (Thursdays)
$45 M/$55 NM/monthly (Saturdays)
$60 M/$75 NM/monthly (Thursdays and Saturdays)

Discover the art of Japanese paper doll making and create your own beautiful Japanese washi paper dolls.

Washi Ningyo
Discover the art of Japanese paper doll making and create your own beautiful Japanese washi paper dolls.

Hula: Gracious Ladies (Adults)
Learn both Auwana (modern) and Kahiko (ancient) hula. You will experience anaerobic (low impact) exercise while learning to dance hula. (Class participants also must join the Halau, Hālau Ka Liko Pua O Kalaniākea for an additional fee.) Open enrollment for new students will begin early next year.

Instructor: Mary Leong
When: First and third Thursdays, 5:30-7 p.m.
Saturdays, 11:30 a.m.-1 p.m.
Cost: $23 M/$28 NM/monthly (Thursdays)
$45 M/$55 NM/monthly (Saturdays)
$60 M/$75 NM/monthly (Thursdays and Saturdays)

Watercolor
Learn the basics of watercolor painting and bring your artwork to life with the help of Instructor Wendy Yoshimura. This class is open to all skill levels.

Instructor: Wendy Yoshimura
When: Mondays, 10 a.m.-noon
Cost: $100 M/$120 NM/stamp card (10 classes)
$50 M/$60 NM/stamp card (five classes)
$11 M/$14 NM/drop-in
Hula: Keiki (Kids)
Give the gift of hula to your child. S/he will learn coordination, grace, and teamwork through both modern and traditional hula. For children ages 5+. Open enrollment for new students will begin early next year. Classes are for both boys and girls.

Instructor: Mary Leong
When: Saturdays, 10:30-11:30 a.m.
Cost: $30 M/$40 NM/monthly
$90 M/$108 NM/stamp card (10 classes)
$10 M/$12 NM/drop-in

Hula: Kupuna (Seniors)
Learn ancient and modern hula while keeping your coordination and memory sharp. (Class participants also must join the Halau, Hálaun Ka Liko Pua O Kalaniäkea for an additional fee.) Open enrollment for new students will begin early next year.

Instructor: Mary Leong
When: Saturdays, 9:30-10:30 a.m.
Cost: $45 M/$55 NM/monthly
$126 M/$153 NM/stamp card (10 classes)
$14 M/$17 NM/drop-in

Line Dancing
Learn dance steps to smooth R&B and pop music and keep in shape while making new friends. This fun anaerobic (low impact) dance class is open to all skill levels. No dance experience required.

Instructor: Alan Kitashima
When: Tuesdays and Fridays, 1:15-2:45 p.m.
Cost: $4 M/$5 NM/drop-in

$126 M/$153 NM/stamp card (10 classes)
$14 M/$17 NM/drop-in

Martial Arts and Fitness
Karate—Monday and Wednesday Class
Karate is an Okinawan martial art meaning "empty hand." Develop self-defense skills and strengthen yourself mentally and physically. Our class is part of the International Karate League (IKL) which instructs a modified Shorin-Ryu style of karate. This class is open to all skill levels age 6+.

Instructor: Craig Hamakawa
When: Mondays and Wednesdays, 6-8 p.m.
Cost: $30 M/$48 NM/monthly
$9 M/$14 NM/drop-in

Karate—Sunday Class
Karate is an Okinawan martial art meaning "empty hand." Develop self-defense skills and strengthen yourself mentally and physically. Our class is part of the International Karate League (IKL) which instructs a modified Shorin-Ryu style of karate. This class is open to all skill levels age 6+.

Instructor: Craig Hamakawa
When: Sundays, 10 a.m.-noon
Cost: $15 M/$24 NM/Monthly
$9 M/$14 NM/Drop-In

Senior Chair Aerobics
Designed for seniors who want to build basic physical strength in a low-impact class. Students will use a chair to participate in exercises to increase flexibility, muscle coordination and strength. Classes end with a hands-on massage to relieve any lingering stress.

Instructor: Kaeko Inori
When: Mondays, 12:30-1:30 p.m.
Cost: $4 M/$5 NM/drop-in

Workout Taiko
An exhilarating recreational class to those new to taiko drumming, young, old or just interested in taiko. This is an aerobic exercise class in which students will learn commonly used Taiko techniques and drum patterns in the course of a cardio workout with low to high impact movements.

Instructor: Melody Takata
When: Three Thursdays every month (please call for exact schedule), 5:30-6:40 p.m.
Cost: $55 M/$65 NM/monthly
$23 M/$27 NM/drop-in

Yoga Prema
Tone your body, heal an injury, lose weight, increase flexibility or relieve stress...whatever your purpose, once you start and continue practicing, you’ll feel more energized as your body condition improves and your mind becomes clearer. This class is open to both the beginner and experienced yogi.

Instructor: Ai Tanaka
When: Saturdays, 10:30 a.m.-noon
Cost: $28 M/$40 NM/monthly
$80 M/$120 NM/stamp card (10 classes)
$9 M/$12 NM/drop-in

Music
Chorale May
Be part of a male chorus group and sing a variety of songs, mainly in Japanese with some English.

Instructor: Ruriko Miura
When: Second and fourth Tuesdays, 7-9 p.m.
Cost: $25 M/$31 NM/monthly
$15 M/$18 NM/drop-in

Ensemble Shiki
Be part of a mixed chorus group and sing a variety of songs, mainly in Japanese with some English.

Instructor: Ruriko Miura
When: First, third and fifth Tuesdays, 7-9 p.m.
Cost: $25 M/$31 NM/monthly
$15 M/$18 NM/drop-in

Minyo/Hauta/Shamisen
Improve your voice, tone, and projection while singing popular contemporary Japanese songs and learn how to play the traditional Japanese stringed Shamisen.

Instructor: Hideko Nakajima
When: Second and fourth Sundays, individual lessons between 9 a.m.-4 p.m.
Cost: $40 M/$50 NM/monthly

Taiko
Develop rhythm, strength and agility through the matsuri (festival) style of Japanese taiko drumming. A variety of classes are offered for different skill levels and ages (4½ years to adult), give us a call to find out which class fits your needs.

Instructor: Melody Takata
When: Mondays, Thursdays, Fridays and Saturdays (three times a month), call or email for class times
Cost: $55 M/$65 NM/monthly
$23 M/$27 NM/drop-in

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**Ukulele: Beginners**
This weekly entry level class is for beginning ukulele players. New students who have no prior experience are encouraged to take a Ukulele 101 workshop, to learn ukulele basics, before joining the ongoing beginners’ class.

**Instructor:** Don Sadler

**When:** Saturdays, 11 a.m.-12:30 p.m.

**Cost:** $60 M/$80 NM/monthly
$170 M/$220 NM/stamp card (10 classes)
$21 M/$25 NM/drop-in

**Ukulele: Advanced**
Emphasis of this class will be primarily on Hawaiian song traditions. This class is for those who already have experience playing the ukulele.

**Instructor:** Don Sadler

**When:** Wednesdays, 6:30-7:30 p.m.

**Cost:** $60 M/$80 NM/monthly
$170 M/$220 NM/stamp card (10 classes)
$21 M/$25 NM/drop-in

**Social**

**Bambi**
Meet with Japanese speaking parents and their children for a morning of play.

**When:** Tuesdays, 10:30 a.m.-noon

**Cost:** Free

**Bridge**
Keep your mind sharp while playing bridge in a fun, social environment.

**Coordinator:** Alice Moriguchi

**When:** Fridays, 1-4 p.m.

**Cost:** $2 M/$3 NM/drop-in

**Hanafuda**
Learn Hanafuda, flower card, a traditional Japanese game dating back over 350 years, with varying styles similar to Gin Rummy.

**Coordinator:** Bobby Hirano

**When:** Wednesdays, 12:30-4 p.m.

**Cost:** $2 M/$3 NM/drop-in

**Mah Jongg**
Engage in social activity and develop creative strategy skills by playing this popular Chinese tile game.

**Coordinator:** Yone Higashigawa

**When:** Tuesdays and Thursdays, 12:30-4 p.m.

**Cost:** $2 M/$3 NM/drop-in

**Sports**

**Community Volleyball**
Create a team for your non-profit/service/interest organization and join us for a league filled with fun, food and volleyball! Each team must consist of either board/staff members or volunteers.

**When:** Tuesdays, 7-10 p.m.

**Cost:** $35 M/$45 NM/Season

**30 and Over Basketball**
Sign up for our Monday Night (draft) League. Participate in games that are competitive, but friendly!

**When:** Mondays, 6-10 p.m. (up to 15 weeks per season)

**Cost:** $90 M/$115 NM/per season

**40 and Over Basketball**
Get your friends and join the mature, wise and friendly competition in our Wednesday Night (draft) League.

**When:** Wednesdays, 6-10 p.m. (up to 15 weeks per season)

**Cost:** $85 M/$110 NM/per season

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Do you need a space to host your family gathering, birthday party, meeting, lecture, film screening, conference, workshop or other function? The JCCCNC is here to meet your needs. For more information, please visit our website at jcccnc.org/about/facility-rental/rentals or email facility@jcccnc.org
Dear JCCCNC Family,

At the end of this year, I will be leaving the JCCCNC and moving back to my hometown of Seattle to pursue a career in education. These past four and half years have been incredible. The way the community has embraced me and mentored me has helped me grow. I'm grateful to have experienced these years at the JCCCNC and hopefully you will enjoy a look back with me.

Just an intern

My story here starts with a little intern who though he knew more than he did (That's me in the red shirt on the left). As an intern, I was lucky to have a wonderful class of insightful and motivated individuals. That summer we shared our backgrounds from what it was like growing up as a Yonsei, Shin-Nisei, Hapa, inside the community, and outside of the community. We also had late night conversations about what we want this community to look like for our kids and grandkids. For me, this is my Jtown College graduation photo.

The bottom row is our Jtown Professors and Aya was my first Jtown mentor. During that summer she supported me through interviews with Nisei and gave me the scaffolding to understand what San Francisco Japantown stood for.

Got a job!

This is a photo from my first event as a JCCCNC staffer. It was Children's day and my first taste of the work the staff does in Japantown. I still remember setting up booths and cutting out kites for hundreds of kids to color. Even though both Yumi and I had been up way too late getting ready and had to wake up really early we both were so excited and happy to see all the families come out and enjoy themselves. People with joy and passion for the community are who I've worked next to for the last four and a half years.

Mentorship and growing up a bit

This photo caught something that made these years so impactful, this photo caught someone taking the time to teach me. Jen is taking the time to break the situation down and teach me something. She and countless other people have taken the time to pull me aside and teach me. My growth as a person came from moments like this and it is people like Jen who take the time to teach the younger generation is what makes this community thrive.

Maybe there is still some growing up left

I'm still learning and growing up, but one thing I have learned is that it is the people that make the Center special. The people who take classes, drop by the office to chat, or those who are visiting for the first time. It is the people who make this place special and I will miss the incredible people from this community the most.

Farewell and thank you for always making me feel at home here.
The Japanese custom of omotenashi (hospitality) makes anyone feel as if they were someone famous and special. This level of excellence in the service industry and in life in general cannot be beat or duplicated. But when this standard is coupled with seeing people whom you have come to know over the many years, it becomes an unforgettable experience.

As part of the Fifth Anniversary of the Great East Japan Earthquake, Tsunami and Nuclear Disaster, the JCCCNC sponsored a Tohoku Culture Tour to Japan. The tour featured historical and cultural highlights of each of the six prefectures of Tohoku as well as a chance to visit communities that have been supported by the Center to help with relief and recovery efforts.

Our tour let us experience the true spirit of omotenashi in everything we did, touched and felt.

City of Kesennuma

The tour made a stop in the City of Kesennuma, a small fishing town located on the Pacific Coast where katsuo (bonito) and sanma (saury pike) are plentifully caught on a daily basis when in season.

Here, we were able to visit a co-op that was created after 3/11/11 spearheaded by a very energetic and positive fisherman, Atsuhiro Oikawa. We learned that funds from the Northern Japan Earthquake Relief Fund (NJERF) the JCCNC established on 3/11 helped to pay for the overalls and supplies needed by the coop members to restart their business and give them the confidence and support needed to start anew. Because of our visit, the coop members had to take a full day off to prepare for our experience of sifting out shells to find quality scallops, packaging wakame caught earlier in the day, and to teach us about a local delicacy, hoya (sea pineapple). Not only did we get to smell, feel and see the tremendous amount of work it takes to harvest these delicacies, we also were served a deluxe bento prepared by the fisherman’s wives.

Jifukuji Temple

Another great highlight was a visit to the Jifukuji Temple where Head Priest Shuko Katayama prepared a session of Zazen exercises and shakyo sutra tracing. He spent several days searching the various Rinzai Sect Temples around Japan to gather the English literature he felt would better explain what he was to share.

We were also visually reminded of the loss of 151 temple members as a result of the 3/11 tsunami since a special room has been dedicated to their lives inside the hondo.

Priest Katayama told us that over 10 lives were saved because several residents were able to hold onto a tree as others were being swept away. He therefore created an organization to plant saplings along the coast to not only serve as a barrier from future tsunamis but also to remind all of us about the importance of natural beings in our lives.

Kesennuma has never been a town of great financial means and thus the effects of the tsunami caused a deeper hole in economic recovery efforts but the appreciation we were shown by those who had received direct assistance from the NJERF made all of us feel that our small dollars did achieve the results we were hoping for.

Our friends with Association for Aid and Relief, Japan (AAR Japan), also took time out of their busy schedules to arrange a very special visit to a temporary housing facility in Minami-soma City, about 18 miles north from the crippled Fukushima Dai-ichi Nuclear Power Station in Fukushima Prefecture.

A Special Meal

Upon entering the small community room, we were greeted with the aroma of homemade Imoni—a local meal prepared in the Tohoku Region especially during the cold winter months—and ladies busily working to make sure our brief stay was an enjoyable one. Freshly made onigiri and two types of tsuke-mono also greeted us at the table.

Many may think such a meal is not so special, but this one really was. You see, these ladies no longer have a field to harvest their veggies. All they are left with is a small container of soil, the size of a large kitchen sink, outside their very cramped living quarters. They do not know if they will be able to return to their real home or have to live in government subsidized housing—a way of life they do not know nor look forward to but they literally wanted to give the shirt off their backs to make sure that we
knew that they appreciated the support to continue their craft and other activities over the past five years. The ladies spent weeks making us individual homemade gifts and counted the days until we arrived. In turn, several of our talented tour participants taught them how to make a dessert using almonds, marshmallows and Rice Krispies and the creation of a homemade calendar. One even knitted scarves for them to use in the cold upcoming months. Although this was the first time that these residents met our participants, we left as good friends. Language was never a barrier in communication as smiles and warm feelings overruled those minor details.

**Sendai YMCA**

The final stop on the tour was to the Sendai YMCA where the Principal of the Hotel and Hospitality Program, Yuichi Kato, arranged for us to have a private lesson on how to make zunda yokan from Master Hideo Iwamatsu of Matsuya Seika Honpo. Who knew that edamame beans could be adapted to make such a delicious confectionary treat.

It took a lot of cooperation and support to make this last official trip to Tohoku a special one. I would like to thank Sayaka Azuma for escorting us from Kesennuma until Tokyo; Yuichi Kato for arranging our unforgettable culinary lesson in how to make zunda yokan; Master Hideo Iwamatsu for his patience in conducting our confectionary lesson; our friends Priest Shuko Katayama of the Jifukuji Temple; Atsuhiro Oikawa; and Kazuki Kasahara and Yosuke Onodera from Hamawarasu; and friends from AAR Japan, Shinichiro Ohhara, Atsunori Naoe, and Anna Kajino.

We will never forget what we have learned and felt from our journey and will always keep Tohoku in our hearts.
Sustaining Members

Membership is a significant way to show your support for the JCCCNC. Joining as a Sustaining Member means you receive special benefits and offers and that you contribute to supporting the JCCCNC beyond the general membership level. We thank our Sustaining Members of 2016.

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Amici’s East Coast Pizza
Athleta
Asian Art Museum
Bambi Play Group
Bashamichi Steak and Seafood
Bay Area Discovery Museum
Beach Blanket Babylon
Benihana Monterey
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2016 Gifts-in-kind  CONTINUED FROM PAGE 17

Golden State Warriors  
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Hopscotch  
Mr. Graig Inaba  
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Paper Tree  
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Ways to Give

CONNECT ONLINE
Visit www.jcccnc.org for information about programs and events. You can also sign up to become a member, donate, volunteer, connect on social media, and sign up for our E-Newsletter to stay up to date with all of the activities you can participate in.

SIGN UP TO BE A MEMBER
Join us today! Your membership provides support to the JCCCNC to create programs that carry out our mission. Be a part of our family where future generations will learn about our community, culture, and heritage. To sign up or to get more information check out our website at www.jcccnc.org or fill out our membership form, which can be obtained at the JCCCNC.

DOUBLE YOUR DONATION THROUGH YOUR EMPLOYER
Did you know that many corporations offer to match their employees’ donations to non-profit organizations or have a work place giving program? Corporate fund matching programs are a great way to increase your donation and in most cases double your donation. Work place giving programs make it fast and easy to give a gift because you can have your donation automatically deducted from your paycheck. Consult your human resources department to find out more on how you can support the JCCCNC through work place giving.

GIVE THE GIFT OF TIME
Donate your time and assist us with special events, programs, and administrative duties. One way to volunteer is at our upcoming annual event, mochitsuki workshop. For more information contact the Programs Department at (415) 567-5505 x227 or programsevents@jcccnc.org.

“LIKE” US
You can become a fan of the JCCCNC on Facebook. Just log into your Facebook account, search “JCCCNC” and click “like”. Fans get the latest information on events going on, as well as many fun facts about the history and staff at the Center and Japantown.

If you have any questions about “Ways to Give” please contact Aya Ino at (415) 567-5505 or aino@jcccnc.org
Earlier this year we announced the establishment of our Cultural Heritage Fund (CHF), which will act as a perpetual fund to maintain and support our building and to ensure that our Japanese and Japanese American cultural heritage will strive for the next 110 years and beyond.

This year the community celebrated the 110th anniversary of Japantown in the Western Addition. It’s amazing how far our community has come despite the incredible adversity that we have faced throughout those years. Like the adversities that the Issei and Nisei endured, the purpose of the CHF is to ensure that the Center will be able to meet the financial challenges to be here for future generations.

The JCCNC will be working with Kondo Wealth Advisors, Inc. which was founded by Alan Kondo who is a Certified Financial PlannerTM (CFP) and a Chartered Life Underwriter (CLU). He will be writing articles in our upcoming Cultural Heritage Fund newsletters which will be called Generations. Alan started his firm with the intention to serve everyone but to pay special attention to the Japanese American community which he felt was underserved. He understands the history and culture of our community and this has enabled him to make better recommendations than an advisor who doesn’t understand these subtleties.

Alan knows that the Japanese Americans have had to rebuild their financial lives several times – after the first generation arrived in the United States, after the Great Depression, and after being incarcerated in U.S. concentration camps during World War II. His financial advice and strategies can help Japanese Americans and everyone gain a more secure and fulfilling retirement.

Kondo Wealth Advisors feels they have a responsibility to their clients and to our community. If they can help their clients steward their money well, then it will strengthen the community. If they can enable their clients to pass assets successfully to their children, grandchildren, and to their favorite community organizations, then it will advance the community’s future.

The JCCNC in partnership with the Kondo Wealth Advisors hope to build the CHF which is vital to make sure that the JCCNC will be around for many generations to come. The cost of operating the Center will continue to go up in time and the further we get away from our core founding donors (the Nisei generation) the more difficult it will become to raise the funds for capital projects in the future. The CHF will ensure that we can meet those needs generation after generation. It’s not just an investment in the Center, it’s an investment in our community and for our children, our grandchildren and their grandchildren.

If you have questions about the CHF, please contact Teresa Ono at (415) 567-5505 or at tono@jcccnc.org.

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Planning For Our Future

Detail-oriented, Professional, Committed, Team-Player, Positive and Dependable—if these are some of the words that describe your work values and you want to help make a difference in people’s lives while contributing towards the future of the Japanese American community, maybe a career as the bookkeeper/accountant at the JCCNC is for you.

How would you like to wake up every day knowing that your hard work makes a difference and that people appreciate your dedication at work! Do you see yourself working in a fun, caring, meaningful and dynamic work environment? That’s what it’s like to work at the JCCNC! Interested persons should submit their resume and cover letter to jobs@jcccnc.org.

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We’re hiring!
Mochitsuki Workshop
Make your own mochi for the new year!
Saturday, December 17, 2016

Participants will have the opportunity to watch hot, steamed sweet rice being pounded in a traditional usu (mortar) and mixed by hand. Once the mochi is the right consistency, you’ll be able to work with the warm mochi to make your own ko-mochi (mochi balls) to take home.

SPACE IS LIMITED
SIGNUP DEADLINE: THURSDAY, DECEMBER 15

Winter Kaiseki Workshop
Instructors Kimika Soko Takechi and Larry Sokyo Tiscornia
Saturday, December 10, 2016 | noon-3 p.m.

This Winter Kaiseki Workshop will feature 6 dishes. This workshop will be mostly demonstration with some hands on arranging. Easy to follow recipes will be provided so you can practice what you learned at your own home.

JCCCNC Members: $40 | General Public $50

Na Leo: Holiday Concert
Sunday, December 18, 2016 | 4 p.m.

Na Leo is returning to the Japanese Cultural and Community Center of Northern California (JCCNC) where they performed to a sold-out crowd in 2014. They will perform holiday classics and some of their popular hits on Sunday, December 18.

$110 VIP PACKAGE: includes preferred concert seating and VIP reception, meet and greet with Na Leo and food prepared by Les Tomita of DaKitchen Maui.

$65 General Admission
Please call (415) 567-5505 or visit bit.ly/naleo2016 for tickets.