

PRESS ANNOUNCEMENT For Immediate Release

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Tradition of Mochi Making Lives On at JCCCNC's Mochitsuki Workshop

San Francisco (December 30, 2012) – The Japanese Cultural and Community Center of Northern California (JCCCNC) held their annual Mochitsuki Workshop on Saturday, December 29, 2012 from 11:00 am-6:30 pm in the Center's Issei Memorial Hall. More than 150 children and adults learned the importance of keeping this tradition alive, as well as how to work rice into a delectable dessert.



Upon arrival guests were introduced to the history of mochi and the importance of the tradition. They were then led into the kitchen where the sweet rice was being steamed in a traditional wooden box. After learning about the process of making the perfect sweet rice (washing, soaking, draining and steaming), the participants were allowed to watch the rice be pounded into smooth mochi, which they would hand shape into small cakes.

The workshop was directed by JCCCNC Kase Intern, Erika Geer, along with instructor Mr. George Yamada who previously owned Yamada-Seika, a manju-ya in San Francisco Japantown which he operated for 36 years. Yamada is happy to share his experience and knowledge with those who want to learn the art of mochi making. Also, he hopes to pass down his knowledge and passion to ensure this tradition will never be lost and for future generations to enjoy.



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