Japantown Says Farewell to a Cultural Institution
A Message from the Executive Director

When I first sat down to write this message, my intention was to welcome you with an optimistic message of making it through the worst of an unprecedented time and acknowledging that we are (hopefully) seeing the light at the end of the pandemic tunnel. However, when I thought about everything we have to look forward to, and there certainly is a lot, I could not help but be reminded of what we lost. I would be remiss not to acknowledge this fact and share my thoughts with you.

As the number of people who fell victim to the pandemic skyrocketed, all of us, in some way or another, felt the devastation of loss. Here at the Center, we felt a lost opportunity to say goodbye to many of the Nisei who regularly came for our programs and to just spend time here. The shelter-in-place order happened so fast that we didn’t have the opportunity to tell them, “see you soon” or “take care of yourself.” Sadly, there are some to which we will never have the chance to say, “welcome back.” For some of us, the last interaction with our elders was over two years ago and for various reasons and health concerns, it might be the very last. It has been challenging for the staff to come to terms with this reality. We miss seeing their faces and hearing their laughter coming from the conference rooms.

Compounded with this is the amount of personal loss felt amongst the Center family — nearly half my staff lost their mothers just over the past year, due to non-Covid related causes. Our mothers have always been the soul of our community, passing down much of our cultural heritage from one generation to the next. Our heritage is not only customs and traditions but our legacy and memories, providing a sense of unity and belonging. For the staff at the Center, the loss of our mothers reminds us, in many ways, of why we first became involved with the community and the unconditional support they gave us.

To our mothers, elders and all keepers of cultural knowledge, we are so grateful. Perhaps we can best appreciate the days and years ahead by remembering how they helped see us through all of our difficult moments. By remembering their loving strength, we too can carry on, inspired by their example.

Loss reminds us to appreciate the present, to embrace the people that we have with us today. Let us not forget to celebrate and tell them how they have touched our lives. As we go into a new and hopeful season of reconnection, I hope we have a chance to connect with you, our loyal supporters. I hope you find your own moments of strength and many reasons to celebrate. Together we can get through anything.

Paul Osaki
Executive Director

MISSION

The Center is a nonprofit organization which strives to meet the evolving needs of the Japanese American community by offering programs, affordable services and administrative support and facilities for other local organizations. The Center also provides educational, cultural and recreational programs that meet and address the interests and concerns of the community. Our goals remain rooted in preserving the Japanese American cultural and historical heritage as well as fostering the foundation for future generations of Japanese Americans.

PAUL OSAKI
Executive Director

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Welcome our new staff members!

We are excited to welcome two new staff members to the Center, Diana Tsuchida, Communications and Marketing Manager and Joyce Taira, Senior Bookkeeper/Accountant. Meet Diana and Joyce and learn about their backgrounds prior to joining the Center and what they’re looking forward to the most in their new positions.

Born and raised in San Jose, Diana Tsuchida comes to the Center with a background in nonprofit, communications and ethnic studies. She is excited to be joining the staff from Los Angeles, where she worked in Little Tokyo for the past three years.

Why did you want to work at the Center?
Working for the Center is deeply meaningful to me on many levels. My family’s Bay Area story begins in San Francisco Japantown, where my grandparents met, married and built a modest life working as domestics. My father was born and raised in Japantown until the war broke out and after those difficult years, my family was unable to come back to San Francisco. This position at the Center is one that I was hoping to find for quite a while, and I am honored and excited to contribute to the cultural preservation work and advocacy that is so crucial to the Nikkei community.

What are you looking forward to most?
Meeting the community members and supporters of the Center! I’m excited to see the people who attend classes and are passionate about the Center’s mission. I am looking forward to being part of a strong development and communications team and continue to build enthusiasm and awareness around the Center’s mission and offerings to the community.

What do you like to do in your spare time or what are your favorite hobbies and why?
Anytime I can be outdoors hiking, running, biking or playing tennis I try to be. The hobby and passion closest to my heart is my oral history project on the WWII incarceration, Tessaku.

Born and raised in Hawaii, Joyce Taira comes to the Center with many years of experience working at a large, environmental nonprofit organization. She is a longtime resident of San Francisco and eager to be a part of the community and contribute to the Center’s mission.

Why did you want to work at the Center?
I believe it is a wonderful opportunity to give back to the community. I am especially excited about working in Japantown and helping to preserve and share Japanese American cultural heritage. I am also very interested in learning more about the current issues and challenges facing Japantown and the Japanese American community.

What are you looking forward to most?
Working with a fantastic group of dedicated staff, interacting with members that frequent the Center, participating in the classes and workshops the Center offers, and having an overall positive impact on the community.

What do you like to do in your spare time or what are your favorite hobbies and why?
I love hiking, traveling and exploring new places. On my next adventure, I am hoping to travel to Japan for the Shikoku 88 Temple Pilgrimage.
An End of an Era in Japantown

At the end of March, Benkyodo, Japantown's last remaining wagashi (Japanese confectionary) shop located on the corner of Buchanan and Sutter Street in San Francisco, will be closing their doors and selling the property and business.

Although there have been many attempts to convince the owners to stay open, it looks like we will be losing the oldest surviving cultural institution in Japantown. Started in 1906 as one of the original businesses in Japantown by Suyechi Okamura, the business operated at three locations on Geary Street before being able to secure and own the building at its current location.

The only time it was closed for an extended period was during the incarceration of Japanese Americans during World War II. As an Issei leader in the community, Suyeichi was arrested and imprisoned from December 8, 1941, until he was reunited with wife, Owai, and the rest of the family at the Amache concentration camp in Colorado in February 1944. They resumed their business when they were allowed to come back to San Francisco.

In 1951, Okamura’s son Hirofumi (more commonly known as “Hippo”) took over the business as its second owner. It has always been a family business, with Hippo’s wife Sue, his sisters Kimi Ono and Yuki Masuoka, sister-in-law Dorothy and Sue’s sister Mary Hamada working at the counter. In 1990, the business was formally passed on to grandsons Ricky, who started working in 1973, and Bobby, who began in the 1980s. The business was granted Legacy Business Registry status in 2019 as one of San Francisco’s important cultural assets.

Benkyodo, however, was more than just a place to pick up manju. Their lunch counter was “the place” to learn about the latest news in the community, both the happy and the sad, and where everyone felt comfortable and welcome. Some patrons would arrive when the shop opened in the morning and not leave until after lunch. No one kicked you out; no one cared if you just ordered a cup of coffee and nursed it for hours. It was just that kind of place.

Since the pandemic, the counter was forced to shut down. In recent weeks, we look out our window at the Center and see a long line, sometimes extending to the end of the block. People of all ages, cultural backgrounds and professions patiently wait to purchase as many manju as possible, hoping that they will reach the counter before they sell out for the day.

Many of us in the community have benefitted from Benkyodo’s generosity. They have donated to numerous events and organizations over their 116 years of existence, including mochi for Kimochi’s Udon lunch, Sakura Mochi for Nihonmachi Little Friends and more recently, Suama manju for the Center’s Tabemasho and mochi for SF Japantown Foundation’s Osechi Ryori event.

During the special holidays, you can see the lights on in the back of the store at all hours of the night. Ricky and Bobby have always made extra mochi to give away to vendors, churches, Japantown business and their relatives, which they continue to do. Everyone places their New Year mochi order weeks before the end of the year, and everyone makes sure to get as many sakura mochi for Girls Day and kashiwa manju for Children’s Day as they can.

We have been very spoiled over the past 116 years to have this iconic cultural institution.

We want to offer our sincere and heartfelt thanks and appreciation to Ricky and Bobby Okamura for all they have done to share the importance of carrying on the tradition of eating wagashi and wish them well as they begin to enjoy their retirement years.
Benkyodo Family Reflects on its Century of Serving the Community

LORI MATOBA
Fourth-generation Okamura family and the Center’s Deputy Director

“Confections that win affections,” is the tagline of our beloved Benkyodo. And just by taking a look at the line that starts in the early morning and snakes down Sutter shows you that this family business has won hearts and affections from all walks of life.

Benkyodo’s influence, however, began long before its announcement to close permanently made its way across social media and press outlets. What started as friends opening a business together

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The closure of Benkyodo is nothing short of emotional — a cocktail mixture of pure grief at the loss, immense gratitude toward Benkyodo, and a huge dose of anxiety looking forward. Benkyodo has been not only a safe space and social pillar of the community but has served as a cultural access point for so many of us fourth and fifth-generation Japanese Americans/Asian-Americans. These delicately-crafted morsels bridge us to our ancestors, our community, our history; to our own selves — bringing us back home. I feel forever indebted to Uncle Rick, Uncle Bob and all the Okamuras for their unrelenting work to keep this cultural knowledge alive, to keep us all connected with one another across time and space.

— Eryn Kimura, artist and educator

Note: Eryn has been awarded a grant and received permission from the Okamura Family to document the last six months of Benkyodo’s business. Stay tuned for its premiere in 2023.
Benkyodo Family Reflections
continued from page 5

100 years ago has become the Okamura and Benkyodo family legacy. Yes, it may have been Suyeichi Okamura who started the business in 1906, but it has been the larger, extended family of siblings, in-laws, cousins and trusted family friends that have helped it endure a century later. Many ask out of genuine care and curiosity: why can’t Benkyodo have another manju maker take over? As someone who has watched and known intimately the evolution of their business, there might be a few things that would surprise you, and help put into context their bittersweet decision to close. Since working with their father, Ricky and Bobby have worked tirelessly. The physical labor of making manju is intensive, and the days begin as early as bakeries, with the brothers often starting their days at 4:30 a.m. Their now five days a week schedule is still just as grueling, especially with increased demand. But above all, they are both ready for a new phase, to fully enjoy a well-deserved retired life. With small grandchildren in the picture, spending quality time with family is now their biggest priority. I will miss knowing they are right here, just a walk away from the Center. I, along with so many others, will always be grateful for the delicious memories and moments of which their confections always made more special. RICKY AND BOBBY OKAMURA

Current owners and third-generation manju makers

To “keep it in the family,” was the mantra of the Okamura family. It wasn’t until

The Okamura family has been providing wonderful confections to our community for well over 100 years. They have definitely earned their retirement. However, the community will miss their sweet confections, which have so enriched our JA culture in San Francisco and the Bay Area.

— Robert Sakai, property owner and former owner of Uoki Sakai

the late 80s that non-family members (aside from Behn Nakajo), were even considered to help out in the front. Ricky and Bobby recall San Francisco Japantown of a bygone era, watching the early Cherry Blossom parades pass along their home on what is now Buchanan Mall, and when their aunties and uncles would be at the shop to help them pound, make and wrap thousands of pieces of mochi made for New Year celebrations.

Ricky recalls the moment he asked his father if he could take over the shop and how happy Hippo was, as he never demanded that his sons take over the business. Ricky also owes a debt of

Benkyo-do is part of our community’s heart and soul and provides us with far more than manju, senbei and sandwiches. It’s our version of “Cheers,” where everyone knows your name, where everyone is welcome, where we would gather and catch up on all things community. That corner on Buchanan Street has been a stop in our daily lives, and you walked out happier than when you walked in. Benkyo-do reflected the fun, caring, community spirit of the Okamura family. It hurts to lose them, for they have enriched both our taste buds and our lives.

But geez....how to capture all that Benkyo-do means to us?

— Patty Wada, Regional Director, JACL NCWNP
gratitude to Mr. Okada and Mr. Harada for teaching him the ins and outs of the business and helping him learn and perfect the manju-making process. Mr. Okada would sometimes run over from his own shop to help out.

In thinking back over the years, Bobby remembers how their father always mailed mochi to family members across the country and globe for New Year’s, even to his in-laws in the Philippines. Together, Ricky and Bobby want to thank the many friends and customers who have supported Benkyodo loyally for years. They will never forget the several generations of families and people they served.

**BENH NAKAJO**

*Longtime Benkyodo part-time worker*

To Benh, Benkyodo is Japantown. And perhaps to many customers, Benh himself is also Benkyodo. Since he started working for the family on weekends in the early 70s, many customers in recent years are surprised he still works part-time, often sharing that they used to come to the shop with their grandparents and remember him. Some of his favorite memories include working with Hippo and Sue, and how they warmly welcomed him like a member of the family. He would also join them in celebrating anniversaries and holidays. Manju, he reflects, is a cultural tradition for the Japanese community, and that everyone would pick up a box before going to visit someone. It was the community gathering space, with counter “regulars” always in the know. Understandably, Benh wishes Benkyodo would remain so that it might always serve as a reminder of the original community, a bridge between the old and new generations. When asked what he hopes the shop’s legacy will be he replied, “I thought Benkyodo would always be here. But I also understand that we have to accept change and am truly grateful to have had the experience. The legacy of Benkyodo, for those of us who have been able to experience it, needs to be passed on, whether someone may take it over or we share stories of what it has meant and what it once was.”

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Right after I arrived here from Japan, my first job was at Benkyodo in 1954. Suyeichi Okamura was my guardian father. I owe a lot to him for helping me out and supporting me even after I opened my own confectionary business. Benkyodo actually referred business to me, and I believed that our businesses prospered together. I remember the cost of one piece of manju at 5 cents and all of the employees there were treated with great kindness. We would be served a homemade meal every day. I will miss Benkyodo, not only for its carrying on an important tradition but all of the things that represent its more than 110-year history.

— Yasunari George Yamada, former owner of Yamada Seika

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**Blossoms of Hope**

In January 2021, the Cherry Blossom trees in front of the Center were vandalized. The entire community was devastated by the destruction of the trees, knowing that these Cherry Blossom trees would never bloom again. The story made national news, and hundreds of people throughout the country donated money to replace the trees. We named this project “Blossoms of Hope.” It kicked off last summer when mature trees were delivered from Oregon, and over the past several weeks a new curb was installed and the streetscape started to take shape.

We will have a ribbon-cutting ceremony on April 16-17 during the Cherry Blossom Festival.
It has been 80 years since the lives of our Issei and Nisei were altered irreparably. 80 years since their hard-earned restaurants, hotels, newspapers, produce stands and farms were shuttered, boarded up or sold, with no certainty they would ever be seen, much less opened, again. 80 years since our parents and grandparents read the words, “Instructions To All Persons of Japanese Ancestry” nailed on the nearest telephone pole. 80 years since February 19, 1942, when the signing of Executive Order 9066 changed our community in unimaginable ways.

With the imminence of forced evacuation and uncertainty looming over every household, Japanese Americans packed suitcases, bags and trunks with what sparse information they were given, instructed to bring “only what you can carry.” Told they were to be “pioneers” in a new land, no one had a clue where they were going. Lauded photographers Dorothea Lange and Ansel Adams captured images now ubiquitous in our visual knowledge of those chaotic weeks leading up to the eviction: luggage pouring over into the streets of every Nihonmachi and Japanese neighborhood along the West Coast, paper tags attached to the coat buttons of every person, children clutching their parents’ hands tightly, knowing intuitively a great wrong was being carried out.

After buses were boarded, families found themselves living inside hastily made barracks at detention centers in Fresno, Merced, Stockton and Pinedale, while unlucky families were assigned to the stench-filled horse stables of Tanforan and Santa Anita. As the summer of 1942 brought hot, dry and unsanitary conditions, permanent moves were starting to be made. Again, without any knowledge or rights to a trial, more than
Board of Supervisors Passes Resolution to Acknowledge the City’s Role in the Forced Removal of Japanese Americans from San Francisco

On February 15, 2022, the SF Board of Supervisors voted to pass a Resolution to commemorate the 80th Anniversary of the signing of Executive Order 9066, and to formally acknowledge the role that the City and County of San Francisco played in supporting efforts to remove Japanese Americans from their homes and place them into detention centers and concentration camps in 1942.

Initially co-sponsored by Supervisors Connie Chan and Dean Preston, the Resolution received unanimous support with the full Board signing on as co-sponsors.

“Today with the increase of anti-Asian hate attacks, the Board of Supervisors must recognize its role and participation in the forced evacuation, and begin the conversations around restitution of the civil and economic losses the Japanese American community suffered,” said Supervisor Connie Chan. “With that, I look forward to continuing the work with Supervisor Preston and the Japanese American community to repair the past harms.”

“The legacy of internment of Japanese Americans is a shameful chapter in our nation’s history, one in which our City played a critical role,” said Supervisor Dean Preston, whose district includes Japantown. “As leaders we must acknowledge and apologize for the past, and work with community members and city agencies to reverse the damage, combat racism and ensure the strength and vitality of San Francisco’s Japantown.”

In addition to formally acknowledging and recognizing the role the City played in the removal of Japanese Americans, the Resolution also calls for the City to formally commission a study to fully document its role in actively supporting the human, civil and constitutional wrongs committed by the government against Japanese Americans, and the civil and economic losses faced.

“Today’s resolution is long overdue. Eighty years ago, when the Japanese American community needed support from our City leaders in San Francisco to help protect their civil and constitutional rights, rather than lend a hand, the police raided our homes, arrested our leaders and assisted the FBI and military in the forced evacuation of the Japanese Americans from San Francisco. The City government never recognized its role, and the harm it caused our community. Today’s resolution finally helps to set the record straight,” said Paul Osaki, Executive Director of the Japanese Cultural and Community Center of Northern California.
What is Kodomo no Hi or Children's Day?

May 5 is Children’s Day, one of the most celebrated national holidays in Japan. Originally called Tango no Sekku (Boy’s Day), the name was changed to celebrate the health and well-being of all children. Many of the traditions and decorations were adapted from Tango no Sekku to symbolize strength and prosperity. Some symbols of Kodomo no Hi are Koinobori, Kabuto and Gogatsu-ningyo, Kashiwa mochi and Chimaki.

A KABUTO is a samurai helmet and gogatsu-ningyo are samurai dolls that are displayed on tiered platforms in the home. These dolls symbolize courage for young children.

KASHIWA MOCHI are rice cakes stuffed with sweet bean paste wrapped in an oak leaf symbolizing strength. CHIMAKI is a type of dumpling wrapped in bamboo leaves. Both oak and bamboo leaves are symbols of strength for their resilience.

KOINOBORI are colorful carp streamers flown outside of homes to bring in good fortune to young children. Koi are believed to be strong, spirited fish known for their determination in fighting up streams and swimming through powerful waterfalls.

Children’s Day Festival in Japantown

The Center will be hosting its Children’s Day Festival in person on Saturday, May 7 at San Francisco’s Japantown Peace Plaza from 11 a.m.–4 p.m.

Join us for this free event and bring the whole family out for bounce house fun, arts and crafts, games and entertainment!

School Visits

The Center hosts an annual School Visits program for Kodomo no Hi where K-2nd grade classrooms from all over San Francisco are invited to the Center to learn how Japanese Children’s Day and Girls Day are celebrated. This year, instead of in-person visits from students, the Center will be hosting videos that teachers can share with their classrooms remotely. Topics will cover Boys and Girls Day dolls, two craft activity videos and several book readings on children’s stories, two of which will be in Japanese. Teachers can contact programsevents@jccnc.org for more information and to access classroom content.
Upcoming Workshops

SPRING KAISEKI COOKING WORKSHOP (VIRTUAL)
Saturday, April 30
11 a.m.–1:30 p.m.
Online on Zoom
Advance registration required
$15 Members
$20 General
Register online:

Our seasonal kaiseki cooking workshops with husband and wife instructors Larry Sokyo Tiscornia and Kimika Soko Takechi will demonstrate how to make an elegant traditional Japanese multi-course meal in the centuries-old culinary traditions of tea ceremonies and Zen monasteries. Easy-to-follow recipes will be provided for those who wish to cook along at home. While this workshop will be virtual, we look forward to holding our kaiseki cooking workshops in person again soon!

YATATE — ARTISTRY-CRAFTSMANSHIP-UTILITY: THE JAPANESE PRE-MODERN PORTABLE WRITING IMPLEMENT
Sunday, May 1
2–3 p.m.
In-person at the Center
Free and open to the public
Register online:

Join local author Robert DeMaria as he presents his recently published reference book on yatate, ornate writing implements predating the modern era from when brush and ink were the primary tools used by Japanese scribes and calligraphers. This wonderful new book features over 325 full-color images of surviving yatate brush cases and inkwells that have been preserved in public and private collections around the world, as well as information on some of the most renowned yatate craftsmen from Japan’s yesteryears. Don’t miss this chance to learn about these exquisite antiques.

ANNUAL COLMA JAPANESE CEMETERY CLEANUP
Sunday, May 22 | 10 a.m.–2 p.m.
1300 Hillside Blvd., Colma
Volunteers Needed
Light lunch, water and cleaning supplies provided

We will be resuming our annual youth and family community clean-up day at the historic Japanese Cemetery in Colma. This is our chance to give our attention, our respect and our time to a place where many of our grandparents, great-grandparents, parents, family and friends are laid to rest. Please join other volunteers and families as we honor our past and remember those who have passed on through our act of service.
Ongoing Classes at The Center

We welcome you to peruse the list below that features all of the fun and enriching cultural and recreational classes that we offer. The first class session is free for any first-time participant (materials costs for select classes still apply). We encourage you to try something new! Please be advised that all in-person programs require participants to be fully vaccinated and pre-register. For more information or to register for a class, please visit our website, jcccnc.org, or call (415) 567-5505.

**IN PERSON CLASSES**

**ASIAN AMERICAN WRITING**
A place for both new and experienced writers to write and share about themselves, their families and others to preserve the stories and memories of our Asian American community.
Instructor: Genny Lim
Wednesdays, 10-11:30 a.m.
Cost: $44 M | $50 NM/monthly
$14 M | $16 NM/drop-in

**IKEBANA**
Reflect on the simplistic beauty of nature and create a harmony of linear construction, rhythm and color through the traditional Japanese art of Ikebana (floral arrangement). Please contact the Programs Department at least 48 hours in advance if interested.
Instructor: Chizuko Nakamura
Wednesdays, 6-8 p.m.
Cost: $70 M | $90 NM/monthly
$22 M | $28 NM/drop-in

**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
Mondays and Wednesdays, 6-8 p.m.
Cost: $30 M | $48 NM/monthly
$9 M | $14 NM/drop-in

**KARATE–SUNDAY CLASS**
Instructor: Craig Hamakawa
Sundays, 10 a.m.-noon
Cost: $30 M | $48 NM/monthly

**KENDO WITH SAN FRANCISCO KENDO DOJO**
Learn the modern Japanese martial art of Kendo. Kendo is an activity that combines martial arts practices and values with strenuous sport-like physical activity. Kendo uses bamboo swords and protective armor to discipline the human character through the application of the principles of the katana. This class is hosted by San Francisco Kendo Dojo. To learn more and to register visit sanfranciscokendo.org or contact them at info@sfkendo.org.
Instructor: Koji Lau-Ozawa
Thursdays, 7-9 p.m.

**BRIDGE**
Keep your mind sharp while playing bridge in a fun, social environment.
Coordinator: Alice Moriguchi
Fridays, 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. If you would like to learn how to play Mandarin style Mah Jongg, classes will begin when we have four new players. Sign up at the Center’s front office and indicate if you would like to attend either a Tuesday, Thursday or both classes. You will be contacted by the Mah Jongg coordinator when we have at least four students enrolled. Invite your friends!
Coordinators: Yone Higashigawa and Nancy Nakai
Tuesdays and Thursdays, 12:30-4 p.m.
Cost: $2 M | $3 NM/drop-in

**COMMUNITY VOLLEYBALL**
Create a team for your non profit, service or interest organization and join us for a volleyball league filled with fun, food and friends! Each team must consist of either board, staff members or volunteers in your organization. Please contact the Programs Department at programs@jcccnc.org if interested in forming a team.
Tuesdays, 7-10 p.m.
Cost: $45 M | $55 NM/per season

**30 AND OVER BASKETBALL**
Sign up for the Center’s Monday Night (draft) Basketball League. Participate in games that are competitive, but friendly! See our website for league information.
Mondays, 6-10 p.m. (up to 15 weeks per season)
Cost: $120 M/$155 NM/per season

**40 AND OVER BASKETBALL**
Get your friends and join the friendly competition in our Wednesday Night (draft) League. See our website for league information.
Wednesdays, 7-10 p.m. (up to 15 weeks per season)
Cost: $105 M | $130 NM/per season

**BEYOND BASIC ART CLASS**
This weekly art class is designed for intermediate and advanced students and will allow participants the opportunity to explore new media, subject matter and ways of thinking. This class will use basic drawing, painting concepts and subject matter, but will also look to expand participant’s artistic horizons. The atmosphere of the class is very informal for creating art.
Instructor: Rich Tokeshi
When: Saturdays, 10 a.m.-noon
Cost: $30 M | $40 NM/monthly
$11 M | $14 NM/drop-in

**HYBRID CLASSES**

**WASHI NINGYO**
Engage in the art of Japanese paper doll making and create your own 3D Japanese washi (traditional Japanese paper) dolls. In
HYBRID CLASSES CONT'D

this class made for all skill levels, participants will learn the basics, or perfect their skills in doll making. First-time participants must register by phone by the first Saturday of the month. Class fees include all materials. Class is for ages 18+
Instructor: Yurie Nakamura/Rochelle Lum
Second Saturday, 10 a.m.-noon
Cost: $30 M | $40 NM/monthly
   $11 M | $14 NM/drop-in

YOSAKOI DANCING WITH
ITO YOSAKOI DANCE GROUP
Join the Ito Yosakoi Dance Group’s weekly class to learn the lively, energetic dance style of Yosakoi dancing! Yosakoi dancing features choreographed group dances with traditional movements mixed with modern, uptempo music to make for a captivating dance style that is growing in popularity in Japan and abroad! No dance experience is necessary. Class members have the option of dancing with the class recreationally, or learning the group’s repertoire to perform in public.
Fridays, 7-9 p.m.
In-person: $25 M | $30 NM/monthly
Cost: $8 M | $9 NM/drop-in
Virtual: $12 M / $17 NM/Monthly
   $3 M / $5 NM/Drop-In

ONLINE CLASSES

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.
Instructor: Kaeko Inori
Thursdays, 10-10:45 a.m.
Cost: $3 M | $4 NM drop-in

UKULELE: ADVANCED
This class is for experienced ukulele players that focuses primarily on Hawaiian song traditions, as well as chords and rhythmic strumming techniques.
Instructor: Don Sadler
Thursdays, 6:30-7:30 p.m.
Cost: $45 M / $60 NM/monthly
   $12 M / $17 NM/drop-in

UKULELE: INTERMEDIATE
Designed for ukulele players who have prior experience. This class will focus on learning and reviewing chords, as well as songs and strumming patterns. (New students with no prior experience should participate in the Ukulele 101 workshop held twice a year to cover basics such as tuning, basic chords and techniques.)
Instructor: Don Sadler
Saturdays, 11 a.m.-12:30 p.m.
Cost: $45 M / $60 NM/monthly
   $12 M / $17 NM/drop-in

HIDDEN TREASURES SALE

Our Hidden Treasures Sale is an opportunity to find special Japanese heirlooms to add to your home, closet and kitchen. Come peruse this collection of carefully curated, gently-loved goods that have been preserved by our Center members and supporters. This year’s offerings include ceramic dishes, vases woodblock prints, kimono and obi. We are fortunate to our supporters for their willingness to part with these items so that they may find new homes and be cherished for years to come. Priority entry will be offered to our Center members and all participants will be asked to register in advance. Stay tuned for more information or contact us at (415) 567-5505 or email info@jcccnc.org

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T H E  C E N T E R
PROGRAMS AND EVENTS

PROGRAMS AND EVENTS

Spring Membership Drive
Available only April 1 - June 1, 2022

BECOME A MEMBER AND WIN
FREE S.F. GIANTS TICKETS!

• 25% off membership
• a free Center members-only Maida tote bag*
• free entry into raffles for S.F. Giants
Japanese Heritage Day tickets and gift certificates to Japantown businesses!

Already a member? Refer a friend. You receive one free raffle entry when they join as a Center member!

bit.ly/springdrive2022

Contact: membership@jccncc.org or (415) 567-5505

*Maida tote bags available to only the first 100 people to join via this campaign.

SAVE THE DATE
27TH ANNUAL
NIKKEI OPEN
7.30.2022
@HALF MOON BAY GOLF LINKS
OCEN COURSE

Japanese Heritage Day with the San Francisco Giants
Saturday, May 21, 2022 @1:05 PM
San Francisco Giants vs. San Diego Padres

Purchase online at bit.ly/jhd2022

View Reserve Ticket
$35 Center Members | $38 General Public

Premium Lower Box
$95 Center Members | $100 General Public

Japanese Heritage Day T-Shirt Included with Purchase

Triples Alley VIP Presented by Alaska Airlines with Special Guest Kristi Yamaguchi

VIP View Reserve Ticket
$160 Center Members | $170 General Public

VIP Premium Lower Box Ticket
$225 Center Members | $235 General Public

VIP Tickets Include:
• Game Ticket
• Kristi Yamaguchi signed bobblehead
• Japanese Heritage Day T-Shirt
• Access to Triples Alley pre-game event space
• Complimentary food & beverage during pre-game event
The Center's Nikkei Youth Cultural Exchange Programs

Since 1997, the Center has been providing youth cultural exchange opportunities between the United States (U.S.) and Japan for youth and their families through two programs, the Takahashi Youth Ambassador Fellowship Program (Takahashi Program) and the Shinzen Nikkei Youth Goodwill Program (Shinzen Program).

This year, we hope to resume these programs with travel to Japan in the Spring and Summer of 2023, if there is interest. Please complete our interest survey and share your thoughts and comfortability with international travel, using this link, bit.ly/shinzen2022 or by scanning the QR code.

TAKAHASHI YOUTH AMBASSADOR FELLOWSHIP PROGRAM

The Takahashi Youth Ambassador Fellowship Program (Takahashi Program) was developed in 2011 as a dynamic exchange program for high school youth. The significance of a first-hand cultural experience is invaluable in helping a young person define their own identity, establish a greater connection to their heritage, and encourage continued interest in Japan, its people, culture and history.

The Takahashi Program strives to initiate meaningful dialogue and goodwill exchange, providing students the opportunity to gain and develop leadership and civic skills and help them build a strong foundation for their future endeavors.

Eligible participants are 15-17 years old (9-11th grade) and will travel to Japan in the Spring or Summer of 2023.

SHINZEN NIKKEI YOUTH GOODWILL PROGRAM

The Shinzen USA Nikkei Youth Goodwill Program is a cross-cultural exchange program that promotes the values of fair play and competition while fostering ties between the U.S. and Japan and local communities. Through sports, youth exchanges, touring and homestays, our young ambassadors build stronger relationships with the people of Japan while learning about their cultural heritage, traditions and identity.

Eligible participants are 13-15 years old (7-10th grade) and will travel to Japan with their families next summer.
Nikkei Potluck — Sharing Recipes and Stories

During the pandemic, as we had some time to clean around the Center, we rediscovered *Nikkei Potluck: A Collection of Recipes and Stories of Japanese American Culture* that the Center printed many years ago.

Flipping through its pages and looking at the photos reminded us of how important it is to keep our traditions alive. Many of the seniors who contributed recipes for the book have left us, but it does not mean that we will forget them and the famous dishes that they shared.

Some of the featured recipes are dishes that were passed on down to our Nisei contributors by their Issei mothers and mentors. The detailed instructions they wrote require us to go back in time to an era when things were prepared by hand and without the use of a microwave or food processor.

We plan to feature one recipe from the book in upcoming newsletters in hopes that you will consider making it and sharing it with your family. Send us pictures of your finished projects, and we will be happy to feature them on our social media!

For our inaugural recipe, we feature a recipe for a specific type of tsukemono. Many of us grew up with tsukemono and continue to reach for it when we have a bowl of ochazuke.

This daikon fukujinzuke recipe submitted by Misao Otsuki is a great one. Her step-by-step instructions make this a no-fail side dish and something you will continue to refer back to time and time again.

*The cookbooks are currently available for sale at the Center!*

**DAIKON FUKUJINZUKE (pp. 77-78) Submitted by Misao Otsuki**

Mrs. Otsuki passed away in 2019. She was a “regular” at the Center and participated in many of our programs. We miss seeing her and hope you will enjoy the story she shared below as to why she chose this recipe.

**Misao Otsuki’s Story**

“Growing up on a farm, I remember my mother always having a patch of land near the house to grow her vegetable garden. She grew tomatoes, peppers, eggplant and vegetables like gobo, yamaimo and daikon, which were unavailable in local markets. Our large family of eleven always had plenty of vegetables which were often shared with neighbors and friends. Much of it was preserved, made into tsukudani and tsukemono. As long as she was able, she made tsukemono and pickles and gave them away to her grownup ‘kids.’ She shared many recipes with me, and one of my favorites is fukujinzuke.”

**Ingredients**

**Marinade**

- 1 cup sugar
- 2 cups shoyu
- 2 tablespoons vinegar
- Daikon radish
- Salt
- Goma, toasted
- Ginger, fresh, chopped

**Directions**

In a saucepan, mix the sugar, shoyu and vinegar and bring to a boil. Cool before using.

Slice daikon thin, put in a large bowl or pot. Sprinkle salt over daikon and mix well (a little saltier than you would normally salt your food). Put something heavy on top of the daikon to squeeze the liquid out for two to three days.

Put the daikon in a clean dish towel, wrap and put a heavyweight on top to squeeze the liquid out or squeeze the liquid out by hand.

Put squeezed out daikon in a bowl and add marinade — just enough to cover the daikon. Save leftover marinade. Let it soak for two days, mixing occasionally. After two days, drain marinade from the daikon, wrap in a dish towel and squeeze the liquid out as you did before.

Marinade again using the leftover marinade. If there is not enough, make more marinade and cool before using. Let daikon marinade again for two to three more days, mixing occasionally. Taste it and if it is to your liking, add toasted sesame seeds and chopped ginger. Mix and put in jars and seal. If you feel it is not seasoned enough, repeat the marinade process for an additional two to three days.
Annual Support Drive

We would like to extend our deepest gratitude to our donors for their support of our Year End Annual Support Drive. 2021 was a significant year as we celebrated 35 years since the opening of our doors to the community. 35 years ago, the Nisei turned the promise of building a cultural and community center into a reality, and thanks to the continued support from our donors, we are able to keep their vision and hope for the Center’s future alive. Donations for our Annual Support Drive received from June 1, 2021–February 28, 2022 are listed below.

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Honoring the Special People in our Lives
Annual Support Drive Tribute Gifts
In this edition, we would like to recognize the tribute gifts made In Memory or In Honor of someone special through our 2021 Annual Support Drive from June 1, 2021–February 28, 2022. We thank you for remembering and honoring those extraordinary individuals who helped make your lives and our community exceptional.

In Memory of

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Annual Support Tributes  
continued from page 19

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Mr. Saburo and Mrs. Lucille Fukuda, $100

Ms. Patricia K. Wada, $200

Ms. Teresa Ono, $50

Ms. Ethel Woong, $300

Ms. Sharon Senzaki, $25

Ms. Sherilyn Chew and  
Mr. Peti Arunamata, $83  
Ms. Teresa Ono, $50

Mrs. Naoko Ito, $300  
Ms. Janis Ito, $200  
Ms. Patricia Ito, $100

Every effort is made to include gifts received  
during the period of June 1, 2021-February 28,  
2022, but if a name has been inadvertently  
omitted, please let us know at (415) 567-5505 or  
development@jcccnc.org

more ways to support the Center

DONATE YOUR CAR

safely and securely through cars

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More FUN WAYS...

Donate an item, service or tickets to one of our upcoming auctions or start  
a Facebook fundraiser to support the Center. (Facebook takes no service  
fees). Or, always valuable is the gift of time - volunteer at one of our future  
events.
Community Donations

We would like to extend a special thank you to those who remember the Center when making unsolicited gifts, in memory of a loved one who recently passed away or including a donation with your membership. These gifts remind us how important the Center is to many in the community who appreciate the work that we do. We thank you for thinking of us and allowing us to share in paying tribute to the special people in your life. Gifts received from October 1, 2021 – January 31, 2022 are listed below.

In Memory of

DOROTHY HIURA
Ms. Arly N. Fong, $50

MITSUKO KAWASHIRI
Mr. Allen and Mrs. Patricia Okamoto, $100
Mr. Paul Osaki, $100
Ms. Teresa Ono, $50
Ms. Jennifer Hamamoto and Mr. Phil Owyong, $25

SANDI MATOBA
Mr. Stephen and Mrs. LeAnn Katayama, $100
Mr. Lowell G. Kimura and Ms. Donna Ong-Kimura, $100
Mr. Allen and Mrs. Patricia Okamoto, $100
Mr. Bobby and Mrs. Teresita Okamura, $100
Dr. Emily M. Murase and Mr. Neal Taniguchi, $50
Mr. Grant Din and Ms. Rosalyn Tonai, $25

MARK MATSUNO
Mr. Kenneth Kawabata, $100

MAY MURATA
Mr. Gary and Mrs. Sharon Kato, $100
Ms. Patricia K. Wada, $100
Ms. Lori Matoba and Mr. Jeff Wun, $30
Ms. Teresa Ono, $25

SETSUKO NAKAHARA
Ms. Mary Oborn, $1,600

ISAMU “SAM” NAO
Mr. Don and Mrs. Christina Hirose, $100

EDWARD Y. OSHIRO
Mr. Lowell G. Kimura and Ms. Donna Ong-Kimura, $100
Mr. Kaz Maniwa and Ms. Masako Fukunaga, $100
Ms. Lori Matoba and Mr. Jeff Wun, $50
Mrs. Cindy Nakamoto, $50

ROBERT RUSKY
Mr. Allen and Mrs. Patricia Okamoto, $100

RICHARD SHINTAKU
Mr. Randolph Hirotsu, $500
Ms. Alberta Chew, $300
Martha Shintaku and Family, $300
Mr. Brian Chi, $200
Mr. Wayne and Mrs. Christine Hiroshima, $200
Ms. Vivian Kimmelman, $200
Mr. Isaac Zones, $180
Dr. Gary and Mrs. Lisa Mizono, $150
Mr. Terrence Chan, $100
Mr. Kevin D. Chin, $100
Mr. and Mrs. Michael Clarke, $100
Mr. Ronald Dere, $100
Mr. William Hoo, $100
Mr. Wayne and Mrs. Cynthia Westbrook Hu, $100
Mr. Norman Jang, $100
Mr. Scott and Ms. Krystle Kato, $100
Mr. Todd Kimoto, $100
Mr. Glenn and Mrs. Linda Omi, $100
Dr. Michael Omi and Ms. Dianne Yamashiro-Omi, $100
Ms. Samantha Snook, $100
Mr. Dennis Tsuchiya, $100
Mr. Tiger Wong, $100
Mr. Art and Mrs. Yoshiko Yoshihara, $100
Mr. Henry Dea, $50
Mr. Norman Haraguchi, $50

Ms. Joanne Kanzawa, $50
Mr. Robert and Mrs. Michie Koga, $50
Mr. Andrew W. Lee, $50
Mr. George and Mrs. Doris Sasaki, $50
Mr. Dennis and Mrs. Susie Sato, $50
Mr. Hiko and Mrs. Susan Shimamoto, $50
Mr. Thomas Yasukochi, $50
Ms. Yumi Wilhelm, $40
Mr. Robert W. Kawano and Ms. Mary Ejima, $30
Mr. Richard and Mrs. Ruby Hata, $30
Ms. Margaret Novak, $25
Mr. Hachiro Yasumura, $25
Mr. Richard Ejima and Ms. Tami Suzuki, $20

MINEKO TAKATA
Mr. Gary and Mrs. Sharon Kato and Alyssa and Michael Baker, $200
Mr. Aki and Mrs. Michiko Kuramoto, $200
Mineko Takata Family/Kaz Takata and Michiko Kuramoto, $200
Setchan and Tom Boyden, Eiko and Jerry McCormick and Kazu Yoshifuji, $150
Mr. and Mrs. Jeff Davidson, $100
Mr. Scott and Ms. Krystle Kato, $100
Ms. Diane Matsuda, $100
Matsuda Family, $100
Jane Nagatoshi Family, $100
Diane and Michael Nishioka Family, $100
Mr. Paul Osaki, $100
In Honor of

EIKO AOKI
Ms. Denise Teraoka, $50

JENNIFER HAMAMOTO
Ms. Patricia K. Wada, $50
Ms. Stephanie Doi, $20

MARJORIE FLETCHER
Ms. Eiko Aoki, $100

ALAN KITASHIMA
Mrs. Karen Wong-Lee, $110
Mr. and Mrs. Wayne Chung, $100

LANCE LEW
Ms. Diane Matsuda, $1,500

DIANE MATSUDA
Kinmon Gakuen $500

MATT OKADA
Ms. Stephanie Doi, $20

ELEANOR AND JERRY OSUMI
Ms. Denise Teraoka, $50

THE CENTER STAFF
Ms. Eiko Aoki, $100

In Recognition of

YOSHIFUJI FAMILY NEW YEAR PARTY
Mr. Tom and Mrs. Karen S. Boyden, $200
Mr. Aki and Mrs. Michiko Kuramoto, $200
Mr. Steve Omori and Ms. Linda Sekino-Omori, $200
Mr. Gerard and Mrs. Rosie McCormick, $100
Mr. Kaz and Mrs. Michi Takata, $100
Ms. Joyce Warren, $100
Mr. Steve and Mrs. Marilee Yoshifuji, $100
Mr. Brent Yoshifuji and Ms. Wendy Lau-Yoshifuji, $30

COMMUNITY DONATIONS
$100–$249
Ms. Yuriko Endo
Mr. Daryl Higashi
Mr. Masahiko and Mrs. Kazuye Ikuma
Mr. Russell and Mrs. Harumi Kishida
Konko Church of San Francisco
Mr. Marcus Lam
Mr. Mitchell Lam and Ms. Joan Tanaka
Mr. Robert and Mrs. Diane Matsumura
Mrs. Emelita Takahashi
Dr. Reiko True
Mr. Jordan Wong

$1–$99
Mr. Brett Azuma
Mr. Michael Chang
Ms. Sherilin Chew and Mr. Peti Arunamata
Mr. Richard Hashimoto
JET Alumni Association of Northern California
Ms. Hope Kamimoto
Mr. Thomas and Mrs. Mihoko Kanaya
Ms. Rubi Kawamura
Mr. David Kawano and Ms. Dianne Tong
Ms. Yoshiko Kitawaki
Ms. Julia Kochi
Ms. Ibuki Lee
Mr. John and Mrs. Mary Lee
Mr. Tedman Lee
Mr. Albert and Mrs. Karen Lee
Mr. Dii Lewis and Ms. Joyce H. Oishi
Mrs. Yoko Maeda
Mr. Jim and Mrs. Darlene Masamori
Ms. Diane Misumi
Ms. JoAnn Momono
Mr. Joe and Mrs. Sakiko Mori
Mr. Tomokazu "Tetsu" Morikawa
Ms. Kim Nakamura
Mr. Dennis and Mrs. Deborah Nakamura
The Nakaso Family
Ms. Fumi Nihei
Mr. Bobby and Mrs. Teresita Okamura
Mrs. Yukiko and Mr. Eugene Otake
The Owens Family
Mr. Augustine and Mrs. Patricia Phillips
Mr. Daniel Rolandi
Mr. Donald and Mrs. Marian Seiki
Ms. Elizabeth Shipman
Ms. Diane Tokugawa
Ms. Yvonne D. Tom
Mrs. Betty Tsugawa
Mrs. Yoshiko Umekubo
Mr. Matthew and Mrs. Akemi Wayne
Ms. Rebecca Woo
Ms. Michiko Yamamoto
Ms. Liene Yanase
Ms. Vi Yuen
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The Henri and Tomoye Takahashi Charitable Foundation

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NIKKEI YOUTH SCHOLARSHIP RAFFLE 2022

Reserve tickets for our 3 early bird and grand prize drawings today! Proceeds will provide much needed support for the Center's youth programs.

Early Bird Drawings:
March 31, April 14, April 28
Grand Prize Drawing: May 7

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