



PACIFIC CITIZEN

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'SIMPLY RAMEN'

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

PHOTO COURTESY OF AMY KIMOTO-KAHN

LETTERS TO THE EDITOR

Dear Editor,

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

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

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

Why am I telling you this story when I am not voting for the Republican nominee? When asked by *Time* magazine about the internment of Japanese Americans during World War II, he said, "I do not know whether I would

have supported or opposed the action by the government." He added, "I would have had to be there at the time to tell you, to give you a proper answer, I certainly hate the concept of it, but I would have had to be there at the time to give you a proper answer."

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

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

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

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

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

Sincerely,

Steve Okamoto,
Foster City, Calif.

Dear Editor,

The Reckoning

It's been 20 years since I submitted my last report as National JACL Secretary-Treasurer at the 1996 San Jose National Convention. Since then, my life has been spent on my family, taking care of my elderly parents and working on my real estate practice. JACL was somewhere in my rear-view mirror, and I dutifully passed my *Pacific Citizen* copies to my parents.

But, I have held on to a copy of an article I wrote in the *Pacific Citizen* way back in 2003 (*May 16-June 5, 2003, JACL's Future — Do Omoimasu Ka?*) In that article, I suggested that it was timely for JACL to actively reach out to Japanese expatriates as a means to stabilize our community and reinvigorate JACL.

I closed the article by stating, "There is a creative way to leverage our national and international contacts by revitalizing the membership with an influx of new Japanese members. The only other alternative as I see it will be to 'close the door and turn off the lights.'"

Unfortunately, my predictions back some 13 years ago have all come true.

There are no more Redress "victory laps" to run. Photo ops at the White House? A place at the Civil Rights Roundtable? Nice for a select few, but totally irrelevant to the future of the organization.

Not to restate the obvious, but Nisei-created organizations, businesses and institutions are all passing away, along with the members of the "Greatest Generation." The Nikkei American assimilation has succeeded to a point, but not in the way that the Nisei leadership could have ever imagined.

Then again, has our community reached a point of complete and total acceptance in American society? Absolutely not. But without a relevant and financially-viable organization like JACL, will we need to draft behind the efforts of others in the civil rights community, to represent our interest?

The 'B' Word

I will invoke the "B" word. JACL is headed toward bankruptcy.

>> See LETTER on page 12

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PACIFIC CITIZEN

The P.C.'s mission is to "educate on the past Japanese American experience and preserve, promote and help the current and future AAPI communities."

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LEGAL-EASE: AN ATTORNEY'S PERSPECTIVE

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

By Staci Yamashita-Iida, Esq.

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

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

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

As an estate planning attorney, I've personally witnessed how our benevolent disposition can have negative effects. The most common pitfall I've seen when creating an estate plan is the naming of beneficiaries. In our culture, we want to be fair. My Japanese and Japanese American clients leave their estate to their children equally to avoid any protests of favoritism. While this may be a good plan for some, it is not a blanket solution.

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

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

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

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

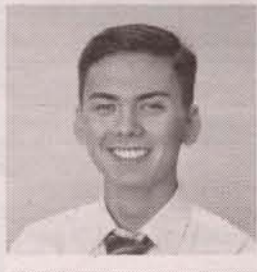
Again, let's go with the hypothetical that you have two sons and one daughter. And again, your objective is to have your assets distributed equally to the children. But instead of creating specific gifts through a trust, you attempt to emulate this on your own. You add your daughter on title to your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

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

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

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

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



A YONSEI TRANSPLANTED

THE ALL-IMPORTANT INTERNSHIP

By Matthew Ormseth

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

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

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

It makes sense. But it's out of the question for financial-aid students trying to rustle up their summer contribution. They can't afford to give away their time for free, even if it means

hurting their long-term career prospects. They'll work at H&M, they'll wait tables and they'll brew coffee, even if the work has nothing to do with their major, only because it pays the bills.

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

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

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

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

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

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

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

>> See INTERNSHIP on page 12

MIKAMI VINEYARDS WINS MULTIPLE NATIONAL AWARDS

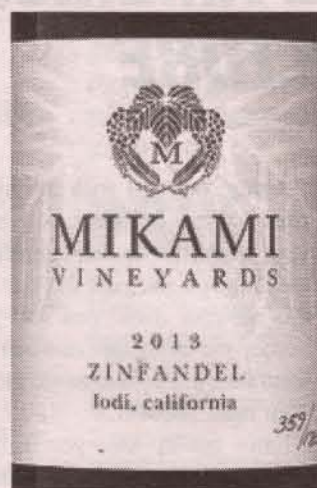
LODI, CALIF. — Mikami Vineyards, owned and operated by third-generation Japanese Americans Jason Mikami and Mitzi Onizuka, announced on Aug. 3 that its 2013 Zinfandel has been recognized with two major wine awards.

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

One of the few Japanese American wineries in the country, Mikami Vineyards has established its Zinfandel as a world-class wine.

The limited production, hand-crafted wine represents the sixth vintage for the vineyard. Only 150 cases of the wine were produced.

Additionally, the winery released its second offering this year, a dry Rosé of Zinfandel, which sold out immediately.



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

Mikami Vineyards is located in Lodi, Calif., and its

history extends more than 100 years. Zinfandel has been grown on the vineyard since 1923. The property's fine sandy loam soil provides the ideal environment for high-quality Zinfandel.

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

WEST L.A. JACL ANNOUNCES SCHOLARSHIP WINNERS

The West Los Angeles chapter of the JACL announced its scholarship winners recently.

Jeffrey Fujimoto, a third-year medical student, was awarded the \$2,500 Chiyo M. Hattori Scholarship, designated to an outstanding student pursuing an education in



(From left) West L.A. JACL Chapter President John Saito, scholarship recipients Jeffrey Fujimoto and Emily Lui and 2014 Miss Western L.A. Steffi Fukunaga. Not pictured is scholarship recipient Makito Takahashi.

medicine. Emily Lui and Makito Takahashi were recipients of the Jack Nomura High School Scholarship.

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

Lui graduated with a 3.97 grade point average from Venice High School in Venice,

Calif., and will attend the University of California, Berkeley, in the fall. The daughter of Susan and Mark Lui of Los Angeles, she was a competitive figure skater who was active at school in theater, academic decathlon and robotics. She also served as president of the West Los Angeles United Meth-

odist's youth group.

Takahashi graduated from New West Charter High School and attended the Japanese Institute of Sawtelle for 13 years. The son of Keiko and Toshio Takahashi of Culver City, Calif., he was a member of several school activities, including the anime, art, gay and straight alignment and cross-country clubs. Takahashi, who was also a member of the West L.A. Methodist Church youth group, will attend Humboldt State University.

Each high school awardee received \$750. The scholarship is named in honor of the late Jack Nomura, longtime chapter board member.

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

APAs in the News/NewsBytes

Congresswoman Grace Meng Elected Vice Chair of Democratic National Committee



PHILADELPHIA, PA — Congresswoman Grace Meng, the first Asian American member of Congress from New York state, has been unanimously elected as vice chair of the Democratic National Committee.

According to a press release, Meng was voted into the position at the post-Democratic National Convention meeting in Philadelphia.

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

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

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

No More 'Pokemon Go' at Hiroshima Atomic Bomb Memorial



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

The city had asked the developer of the popular "Pokemon Go" smartphone game to remove the creatures and sites that appeared in the park by early August, when a solemn annual ceremony was held

to mark the anniversary of the atomic bombing that killed 140,000 people in the final days of World War II.

The "Pokestops" and gyms, and the clumps of players that they attract, were gone by Aug. 4, but the monsters that gamers try to catch were still popping up. The city sent an email inquiry to game developer Niantic and got a response just hours before the start of the ceremony.

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

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

Tokyo Elects First Female Governor to Lead City Into Olympics



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

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

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

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

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

Snapchat Removes Filter Amid Claims of Racial Insensitivity

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

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

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

— P.C. Staff, JACL National Staff and Associated Press

AN AAPI AUGUST

Raising AAPI issues to the forefront of mainstream America continues to gain momentum leading into November's presidential election and beyond.

By Tiffany Ujiye

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

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

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

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

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



PHOTOS: WIKI-COMMONS

Wong pushed a boundary.

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

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

Former U.S. Secretary of Transportation Norman Mineta sponsored the Civil Liberties Act and fought for this legislation to pass. Now 28 years later, Mineta is still continuing his work. While major victories were made



Anna May Wong fell in love with cinema as a child, frequenting local Nickelodeon movie theaters, while growing up on Figueroa Street in Los Angeles.



Samuel "Sammy" Lee, 96, grew up in the suburbs of Highland Park in Los Angeles and received his M.D. at the University of Southern California before he toured in Korea with the U.S. Army Medical Corps from 1953-55.

years ago in the month of August, today's work for justice continues to springboard off the legacies of Mineta and many others.

Samuel Lee proved just that. On Aug. 6, 1948, he became the first Korean American Olympic gold medal winner for the United States, capturing the top spot in the men's 10-meter platform diving competition; he repeated as champion again in 1952. Lee became the first Asian American gold medal winner and the first man to win back-to-back golds in Olympic platform diving.

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

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

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

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

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

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

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

Annual gatherings like this lay emphasis on November's big U.S. presidential election and May's Asian Pacific American Heritage Month. But perhaps what this summer season has proven this year is that every day, week or month champions the AAPI community.



(From left) JACL NY/SC representatives Stephanie Nitahara, Michelle Huey, Kota Mizutani, Juli Yoshinaga, Emil Trinidad, Kyle Lee and Marissa Kitazawa attended the historic Presidential Town Hall at this year's AAJA convention.

GOOD EATS FOR THE FALL



Furikake Salmon Ramen from "Simply Ramen" by Amy Kimoto-Kahn (pictured above right)

PHOTOS: COURTESY OF AMY KIMOTO-KAHN

Japanese American blogger Amy Kimoto-Kahn pens a cookbook about ramen.

By Connie K. Ho, Contributor

Summer is winding down, and soon, the crisp feel of fall, complete with its dropping temperatures, will be in the air. What better way to welcome the changing seasons and weather than to fill your stomach with the greatest comfort food: warm, soupy ramen.

The *Pacific Citizen* recently interviewed Japanese American blogger Amy Kimoto-Kahn to find out about her new cookbook "Simply Ramen: A Complete Course in Preparing Ramen Meals at Home." Her new book offers recipes that even the most novice chef can make in addition to insight about her experience in cooking and writing the unique and delicious recipes.

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

The Pacific Citizen: How did the book come about?

Amy Kimoto-Kahn: I had been working on a book proposal for about four years with my editor with the original book idea for easy Japanese American recipes that would be a compilation of family-friendly recipes and those that had been passed down for generations in my family.

When my agent sent the proposal out, one of the publishers — Race Point Publishing — asked if I would consider doing a book on ramen instead. I agreed but first told them that I'd like to go to ramen school in Japan first. So, I attended the Miyajima Ramen School in Osaka for an intensive ramen cooking master class and came back to start the book and start developing recipes.

The Pacific Citizen: What was the experience like in putting together the book?

Kimoto-Kahn: I had never written a book before, so everything was new to me. Luckily, I had an agent who helped me through the process, and I just learned as I went along. I had only a little over seven months to write the table of contents, recipe test and submit the entire manuscript, which was very difficult to do.

The recipes came pretty easy to me because I love to cook and experiment, but writing the headnotes (notes above the recipes), preface, introduction and other nonrecipe chapters were a challenge because I'm just not a professional writer.

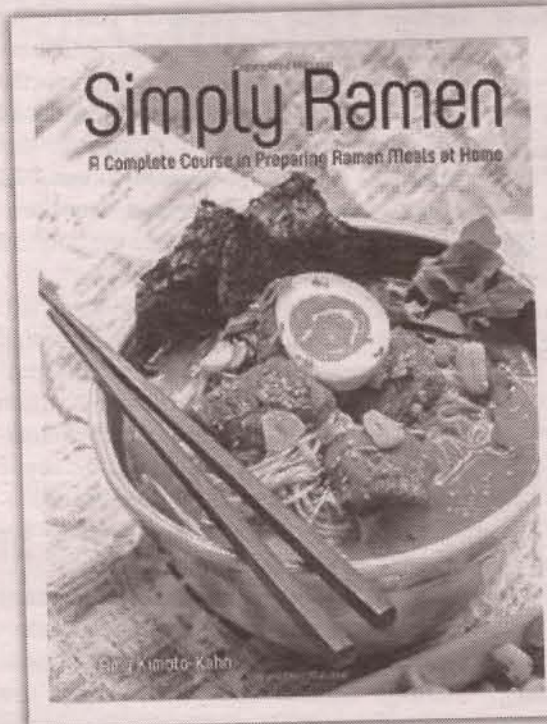
The Pacific Citizen: Where did the ramen recipes come from?

Kimoto-Kahn: In my book, I start off with four basic recipes for the traditional types of ramen — Shio, Shoyu, Miso and Tonkotsu. The Tonkotsu is the only recipe that is directly from my Sensei Rikisai from ramen school.

The others I developed over trial and error with the goal of having them be easy enough for the home cook made with ingredients that are accessible with a soup that has a rich, layered flavor.

I then took those four basic types and combined them with other ingredients to make different variations, which is where the nontraditional part comes in. For instance, I take my Shio soup and add coconut milk and curry powder to the soup base to make an Indonesian Pork Ramen with Coconut Curry Soup, or I'll take the Tonkotsu soup and add finely grated Gouda cheese to make a Cheese Ramen inspired by a *ramenya* known for this in Tokyo called "Tsukomo."

I also have a friend, Malaysian chef Emily Lai, who helped me create a Malaysian Curry Laksa Ramen where you add homemade *laksa* (a Malaysian dish of Chinese origin, consisting of rice noodles served in a curry sauce or hot soup) paste and use reserved shrimp shells to your ramen soup base to give it tons of flavor. It's nontraditional because I take the basic traditional types of ramen and turn them into original style ramen that is nontraditional.



Many of my recipes do have some inspiration from church cookbooks my family has collected over the years or from recipes passed down over generations. My Auntie Alice also gave me some old, treasured Japanese cookbooks that gave me lots of ideas to try.

The Pacific Citizen: What do you enjoy about cooking?

Kimoto-Kahn: I enjoy the process, the bringing together of family and friends from cooking, the warmth and memories cooking and eating can invoke and the pleasure of tasting something that is so satisfying with the reward that you've created it.

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

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

So, for me, I've always wanted cooking to

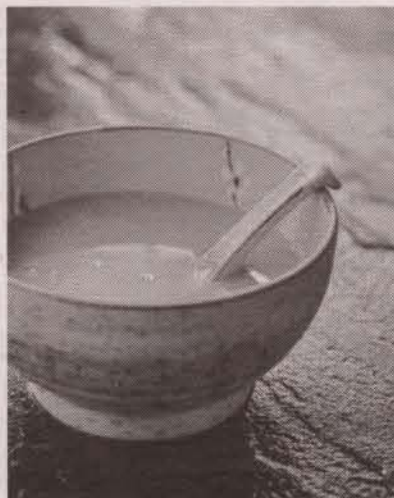
be a part of my life. I do cook with my kids, and my youngest daughter, Ellie, who is 3 years old, seems to be the most interested, so we have so much fun together.

The Pacific Citizen: What was it like growing up as a Japanese American?

Kimoto-Kahn: I grew up in Fullerton, Calif., in the heart of Orange County in Southern California. I have an older brother and sister, neither who really like to cook, so I enjoy cooking for them when I visit or when they visit me. I do still have family in Hiroshima, Japan, but I've never visited them. Hopefully, some day.

The Pacific Citizen: And how did your experience during your time in Japan affect your cooking and, ultimately, your life?

Kimoto-Kahn: I did visit Japan when I attended ramen school in Osaka and



Miso Base

LEVEL 1

Serves up to 12

Prep time: 45 minutes

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

Here, I've made a super flavorful Miso Base, or *misodare*, that can be enjoyed any time. (Please see Rameducate Yourself on page 152 to learn about the three components of all ramen.) Store it in the refrigerator, and when needed, you can make individual servings or enough to feed your whole family—this base offers the convenience of a one-person portion or a meal for many, all according to the base-to-stock ratio (3 tablespoons Miso Base to 1 cup/235 ml chicken or vegetable stock). Whether you're taking it to work for lunch or preparing a family meal, it will be worth the labor because once you make it, it's practically instant to serve up later. The Miso Base can be refrigerated for up to a week or frozen for one month.

- 1 medium-sized carrot, peeled and cut into large dice
- 1/2 onion, peeled and cut into large dice
- 1/2 apple, cored, peeled and cut into large dice
- 1 celery stalk, cut into large dice
- 3 garlic cloves
- 1/2 cup (120 ml) bacon fat (optional but recommended)
- 2 tbsp sesame oil, divided
- 1 1/2 cups (340 g) ground pork
- 2 tsp fresh ground ginger
- 1 tsp sriracha
- 2 tbsp soy sauce
- 1 tsp kelp granules
- 1 tbsp apple cider vinegar
- 1 tsp salt
- 1 tbsp ground sesame seed paste (optional)
- 3/4 cup (175 ml) Shiro miso (white miso, which is lighter and sweeter)
- 3/4 cup (175 ml) Akamiso miso (red miso, which is darker and saltier)
- Low-sodium chicken or vegetable stock—2 cups (475 ml) per serving based on the number of servings

Teriyaki Beef-Wrapped Asparagus Ramen

LEVEL 2

Serves 6

Prep time: 30 minutes, plus time to make Ramen Soup Base, Ramen Noodles (optional), Fried String Potatoes (optional), and Marinated Half-Cooked Egg (optional)

To Make in Advance

Miso Base (page 3) or your base of choice

Ramen Noodles (page 13)

Fried String Potatoes (page 34)

Marinated Half-Cooked Egg (page 26)

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

- 1/2 lb (225 g) thinly sliced beef sirloin (I prefer shabu shabu beef)
- 1/2 lb (225 g) asparagus spears, trimmed
- 4 tbsp shoyu (soy sauce)
- 4 tbsp sugar
- 1 tbsp grated ginger
- 1/2 tsp minced garlic
- 2 tsp sesame oil
- 1/2 lb (225 g) baby bok choy, rinsed and dried (you can substitute Swiss chard)
- Sea salt, to season

Additional Toppings

- 1 1/2 small tomatoes, sliced into eighths (I prefer Momotaro tomatoes; 2 slices per serving)
- 3 sheets nori, quartered (2 squares per serving)
- Roasted sesame seeds, for garnish

- 1 Cut the raw beef slices in half and roll each asparagus spear in 1/2 slice of beef, pressing the meat around asparagus so that it is tightly rolled and stays secure.
- 2 In a small bowl, combine the shoyu, sugar, ginger, and garlic. Whisk to combine.
- 3 Heat 1 teaspoon sesame oil in a large skillet over medium-high heat. Add the rolled beef and asparagus and cook for about 5 minutes, turning throughout until all sides are lightly browned.
- 4 Pour the sauce mixture over the beef and asparagus and turn to coat. Remove and set onto a plate, then pour the remaining sauce over the top. When cool, slice each spear in half diagonally.
- 5 In the same skillet you used to brown the beef and asparagus, heat 1 teaspoon of sesame oil over high heat. Add the bok choy and quickly cook on both sides until tender, about 2 minutes. Remove and season with a sprinkle of sea salt.
- 6 Boil a pot of water for your noodles. In a separate saucepan, bring 2 1/4 (530 ml) cups Miso Base and 12 cups (2.8 L) broth to a boil, then lower the heat and let simmer until it's ready to serve. Note: It's 3 tablespoons of base to every 1 cup (235 ml) chicken or vegetable broth. Use about 2 cups (475 ml) soup per serving. Right before serving, crank it back up to a boil.
- 7 Boil the noodles—if fresh, boil for about 1 minute; if packaged, boil for about 2 minutes. As soon as they're done, drain well and separate into serving bowls.
- 8 Pour 2 cups (475 ml) soup over each bowl of noodles. Top each bowl with 4 halved slices of beef-wrapped asparagus, a small bunch of bok choy, 2 tomato slices, a pile of fried string potatoes, and a marinated half-cooked egg. Tuck 2 squares of nori into the soup, then sprinkle some roasted sesame seeds over for garnish.



also went to Kyoto and Tokyo for pleasure. I'm a *Yonsei* (fourth-generation Japanese American), and even though I took over 10 years of Japanese school, my Japanese is far from good, so I didn't speak much Japanese while there.

For me, the trip was life changing. Japan is filled with the most beautiful landscapes and architecture seeped with history, generous people who will stop what they are doing and literally walk you to your destination if you are lost, people that respect others so much that it makes you look at yourself and change and, of course, it has the most delicious food — from street food to the finest dining.

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

“Simply Ramen: A Complete Course in Preparing Ramen Meals at Home” can be purchased at Amazon, Barnes and Noble, Indie Bound and Kinokuniya Book Store. Follow Amy Kimoto-Kahn on Facebook and Instagram for updates or visit her blog easypeasyjapanesey.com for recipes.



NIKKEI VOICE

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

By Gil Asakawa

I've been watching the Olympics when I get tired of obsessing about the presidential campaigns. I've been a fan of the Olympic Games since I was just a kid — I remember vividly watching the 1964 games in Tokyo when my family lived in Japan.

I was not quite 7 years old at the time, and the coolest part of that year's competition was that my dad took the whole family on a day trip on the new "Shinkansen" Bullet Train, the fastest in the world, from Tokyo to Osaka and back. I remember the hubbub over the Olympics because Japan was even more hyped about that year than the Tokyo games coming up in 2020.

In October of 1964, Japan was to host its first-ever Summer Olympics. The honor was originally scheduled for 1940, but those games had been first moved to Helsinki, then canceled entirely because of the conflict already engulfing Europe and the tensions with Japan over its invasion of China, a major step toward the start of World War II in 1941.

After its defeat in 1945, Japan had been focused on rebuilding and modernizing, and by 1964, the country was ready to show itself off as a member of the world's first tier of nations. Facilities including an iconic stadium were built, and the entire country, not just the city, was abuzz with anticipation.

We didn't see any of the games live, but I remember we watched every day on our flickering black-and-white TV sets.

Later from the U.S., we watched the 1972 Winter Olympics, which were held in Sapporo, Japan — the first Winter Games to be held in Japan. My mom is from Hokkaido, the prefecture where Sapporo is, so we were glued to the (color) TV for those games.

The Olympics is a showcase of the world's greatest athletes, but let's face it, it's also a chance for all of us to feel proud of our own countries (or countries where we have roots). There's an element of patriotism that creeps close to nationalism. I'm proud of the U.S. athletes who've medaled

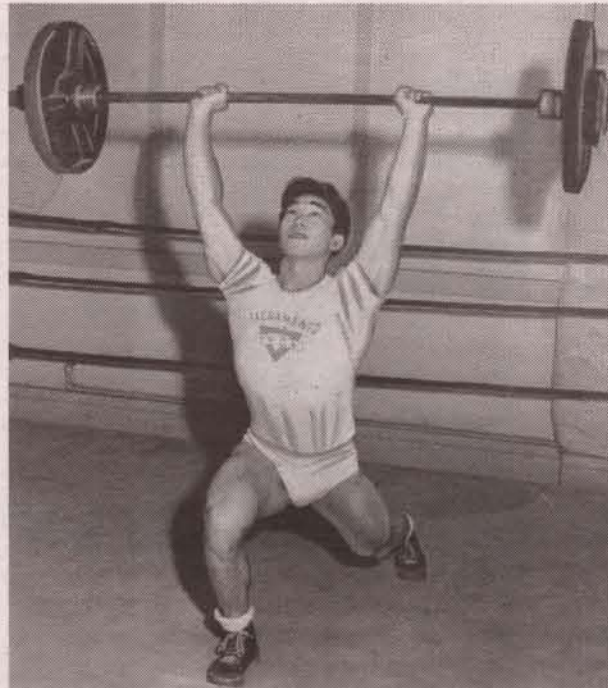


PHOTO: CENTER FOR SACRAMENTO HISTORY SACRAMENTO BEE ARCHIVES

in Rio de Janeiro, especially the athletes of color who are making their mark on the world stage, or court, or pool. And who isn't amazed by Michael Phelps, who's overcome personal adversity to extend his legacy to retire on top of the swimming world?

But fame is fleeting, and some of the greatest athletes in the world can become forgotten heroes over time.

How many people know the name Tommy Kono today? A Nisei athlete who was unknown at the 1952 Olympics in Helsinki, he won the gold in weightlifting and set a new Olympic record while he was at it — by 20 pounds more than his closest rival, from Russia.

He dominated weightlifting through the 1950s and into the

'60s, setting 26 world records and seven Olympic records during his career before suffering a knee injury and retiring. He then turned to coaching both here and for Mexico and Germany, and coached the U.S. Olympic team in 1976. Sadly, he passed away earlier this year of complications from liver disease, at age 85.

But luckily for us, he was discovered while still alive by a JA TV reporter in Sacramento who was covering a weightlifting tournament and wondered about the man whose name was on the venue where the tournament was held.

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

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

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

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

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

WASHINGTON, D.C. — The U.S. Senate unanimously passed a bill to award Filipino World War II veterans who fought with the U.S. the Congressional Gold Medal, the highest award Congress gives to civilians. Passed in mid-July, the bill was introduced by Sen. Mazie Hirono (D-Hawaii) and received wide bipartisan support.

During WWII, 250,000 Filipinos and Filipino Americans fought for the U.S. They were promised the same benefits as the U.S. military, but when the war ended, Congress rescinded their promised benefits. Out of the 66 countries that supported America, the Philippines was the only one that did not receive full veterans' benefits. Many groups have spent

decades to get these veterans recognition for their service.


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

The bill will now go through the House and be put to a vote.

— JACL National Staff

Polaris Tours 2016 Schedule

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Oct. 05 – Oct. 16	Portugal In Depth: "Lisbon, Oporto, Viseu, Evora, Algarve"
Oct. 16 – Oct. 25	Autumn Japan: "Hiroshima, Miyajima, Himeji, Kyoto, Kanazawa, Takayama, Shirakawa-go, Tokyo"
Oct. 27 – Nov. 07	Discovering Poland: "Warsaw, Krakow, Wroclaw, Gdansk"
Oct. 30 – Nov. 10	The Best of Kyushu: "Fukuoka, Nagasaki, Kumamoto, Ibusuki, Kagoshima, Miyazaki, Beppu"
Nov. 27 – Dec. 14	Icons of India & Dubai: "Dubai, Delhi, Agra, Ranthambore Nat'l Park, Jaipur, Mumbai, Cochin"

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LITTLE TOKYO HOSTS EIGHTH ANNUAL TANABATA FESTIVAL



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

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

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

The story of the Tanabata Festival originates more than 2,000 years ago according to Chinese folklore, in which two stars fell in love and married. The Sky King, unhappy with the marriage,

separated the two stars to opposite sides of the Milky Way and then only allowed them to meet once a year on July 7.

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

In the 700s, Japan adopted the Star Festival and began calling it the "Tanabata Festival," and following World War II, the City of Sendai began its own version by creating *kazari*. Today, the celebration is held annually between July and August.

Sendai continues to hold the largest Tanabata Festival in the world, featuring more than 7,000 *kazari* throughout the city each year.

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

"The theme for this year is HOPE. We believe that as a community we



Tanabata Festival judges included (from left) Tomoki Sakuta, Helen Ota, JACL's Gary Mayeda and Kay Amano.

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



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Attorney at Law

San Diego
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A NATIONAL GUIDE TO NOTABLE COMMUNITY EVENTS

CALENDAR

NCWNP

Sumo Champions Exhibition
San Francisco, CA
Sept. 10-11

Japantown Peace Plaza
Post and Buchanan Streets
Price: Free

The famous and ancient Japanese tradition of marital arts will make its fifth appearance in the Japantown Peace Plaza. The Sumo Exhibition will provide family-friendly activities and encounters with real sumo wrestlers. Come learn about their training, lifestyle and culture with special matches and experiences.

Info: Visit www.sfjapantown.org.

Kimochi San Mateo Benefit Dinner

San Mateo, CA
Aug. 27; 5-9 p.m.
College of San Mateo
1700 W. Hillsdale Blvd.

Kimochi's benefit dinner will feature program emcees Wendy Tokuda and Mike Inouye. There will also be a silent auction and reception.
Info: Contact Debbie Yee and Jessica Tran at dyee@kimochi-inc.org and jtran@kimochi-inc.org or call (415) 931-2294.

JazzKatsu Evening for Kumamoto

San Jose, CA
Aug. 27; 6-10 p.m.
Japanese American Museum of San Jose
535 N. Fifth St.

Price: Tickets \$50
Please join the JazzKatsu committee, the Japanese American Museum of San Jose and Wesley UMC as they come together for an evening of jazz, food and wine. The evening program will support the Kumamoto

earthquake relief efforts and raise funds for earthquake victims and their families.

Info: Visit www.jazzkatsu.org.

PSW

Never Forget Gala
San Diego, CA
Aug. 27; 4 p.m.

Crowne Plaza Hanalei
San Diego

2270 Hotel Circle North
The San Diego Japanese American Citizens League will be commemorating the 50th anniversary of the end of the Vietnam War. The guest of honor, receiving the Civil Rights Leadership award, is actor and activist George Takei. Local producer of "Allegiance" Wendy Gillespie and actor Greg Watanabe will also be honored. The programs emcees will be ABC7 Los Angeles' David Ono and Lee Ann Kim.

Info: Visit www.jaclsandiego.org.

Asian American Journalism Association of San Diego Fundraiser

San Diego, CA
Sept. 25; 3:30 p.m.
NBC 7 Studios

9680 Granite Ridge Road
Network and learn about storytelling from top Asian American on-air talent. Catch a tour of NBC7's new station in Kearny Mesa. The anniversary fundraiser will grant scholarships to Asian American journalists. Program speakers include ABC7 Los Angeles' David Ono and NBC News correspondent Jinah Kim.

Info: Visit www.aaja.org.

OCA-GLA 25th Annual Image Awards

Monterey Park, CA
Sept. 30; 6-9 p.m.
Ocean Star Seafood Restaurant
145 N. Atlantic Blvd.

The Organization of Chinese Americans and Greater Los Angeles will host an evening to celebrate community members and activists. The evening will include a dinner, silent auction and special awards. Program items will focus on advocacy efforts on issues including voter

education, hate crimes, immigration, employment and social justice for Asian Pacific Americans.

Info: Visit www.oca-gla.org.

Asian Pacific Festival
Newport Beach, CA
Oct. 22; 10 a.m.

Newport Dunes
1131 Back Bay Dr.

The Asian Pacific Cultural Foundation celebrates the Asian Pacific Festival. Experience the many cultures of Asia with music, cultural exhibits, a scholarship pageant and food.

Info: Visit www.apfestival.org.

MDC

Aki Matsuri
Albuquerque, NM
Sept. 18

National Hispanic Cultural Center
1701 Fourth St. S.W.

The annual Albuquerque-based Japanese Fall festival (Aki Matsuri) welcomes the new season with the New Mexico Japanese American Citizens League in part supported by the New Mexico Arts Department of Cultural Affairs and the National Endowment of the Arts. Festivity activities include food and games for all ages.

Info: Visit www.nmjacl.org.

PNW

'Do You Know Bruce' Exhibit

Seattle, WA
Sept. 6

Wing Luke Museum of the Asian Pacific American Experience
719 S. King St.

This exhibit dedicated to Bruce Lee will end this fall. Items include new rarely seen memorabilia with personal letters and behind-the-scene photos from Lee's early TV career.

Info: Visit www.wingluke.com or call (206) 623-5124.

Densho 20th Anniversary Gala

Seattle, WA
Sept. 24; 5-8:30 p.m.
Sheraton Seattle Downtown
1400 Sixth Ave.

Densho celebrates 20 years of collecting and preserving the living memory of World War II Japanese American incarceration. All are invited to celebrate the past two decades and support Densho as it works to build a more just future. Keynote speakers include Dale Minami.

Info: Visit www.densho.org.

44th Annual Federation of Buddhist Women's Association Conference
Bellevue, WA
Oct. 7-9

Westin Bellevue
600 Bellevue Way N.E.

The Federation of Buddhist Women's Assn. will host its biennial conference and all are welcome. English and Japanese keynote speakers are Dr. Sharon Suh and Rev. Matsumi Wondra. The deadline for registration is Aug. 31.

Info: Visit www.buddhistchurchesofamerica.org.

37th Annual NAAAP Seattle Fundraising Gala and Scholarship Celebration
Seattle, WA

Nov. 5; 5 p.m.
Motif Seattle
1415 Fifth Ave.

The National Association of American Professionals Seattle is set to host this gala that will honor recipients of the NAAAP-Seattle Future Leaders Scholarship Award and the Achievement in Leadership Excellence and Nobel Impact. These scholarships are the intersection where opportunity meets potential and NAAAP-Seattle has tailored its scholarship program to cater to an evolving Asian American community.

Info: Visit www.naaapseattle.org.

EDC

Chigiri-e Paper Art
New York, NY
Sept. 9; 6:30 p.m.

Japan Society
333 E. 47th St.
Price: Tickets \$35
Join the Japan Society for a one-time workshop on the Japanese paper art of chigiri-e led by experts from

Japan's Gifu Prefecture. Participants will have a chance to learn about the delicate art form made from paper works with beautiful watercolors. The workshop will then allow all to create their own colorful and one-of-a-kind pieces.

Info: Visit www.japansociety.org.

Ramen Contest and Japanese Fall Festival
New York, NY

Oct 15-16
Astor Center
399 Lafayette St.

Price: Free
An indoor eating ramen contest will serve up some of New York's most popular Japanese ramen shop dishes. The weekend event will also host a Japanese fall festival along Broadway Street between 92 and 94 Streets as well. Come and enjoy Japanese heritage and culture at the fair with about 60 vendors and stores.

Info: Visit www.japanblockfair.com or email todo@japanblockfair.com.

Chinese American Planning Council Dinner Gala
Brooklyn, NY

Oct. 20; 6:30 p.m.
New Spring Garden Restaurant
912 65th St.

Brooklyn Community Services and the Chinese-American Planning Council will host its 37th annual dinner gala. This will be a fantastic opportunity to learn about efforts in the community as well as offer networking opportunities.
Info: Contact Lenny Cheng or Deborah Francisco at bcs@cpc-nyc.org or call (718) 492-0409.

MOCA Legacy Awards Gala
New York, NY

Nov. 15
Waldorf Astoria New York
301 Park Ave.

The Museum of Chinese in America opens its doors at the historic Waldorf Astoria for an evening of toasting and appreciation. This year's awards lineup will be announced soon, so be sure to find out who takes home the special honors.

Info: Visit www.mocanyc.org or call (212) 619-4785. ■

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FOR MORE INFO:

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IN MEMORIAM



Abe, Hideo, 99, Santa Clara, CA; Aug. 1; he was a MIS WWII veteran; he was predeceased by his wife, Lola; he is survived by his son, Roger; daughter, Elaine Strocher; son-in-law, Stan; sister, Mikiko Eto; gc: 1.

Akamine, Mildred Teruko, 95, Piihonua, HI; July 11; she is survived by her son, Dennis; daughters, Joni Tokuuke, Thelma Iwasaki and Patrice Oku; brothers, Herbert and Harvey Yamada; gc: 5.



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



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

Higashi, Margaret Kimiko, 74, Alhambra, CA; July 16; she was predeceased by

her son, Deric "Otto" Higashi; she is survived by her children, Lisa, Kelly (Judy) and Ali Higashi; siblings, Frances Mitsu (Tosh) Sugiyama, Yoshio (Julie), John Tadao (Jean) and Kei (Laurie) Teramoto; gc 1.

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

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

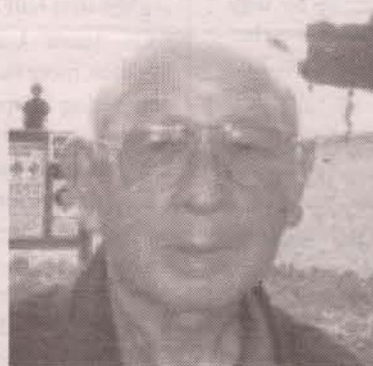
Ishibashi, Masahiro 'Mako,' 93, Monterey Park, CA; Aug. 1; he was incarcerated at Poston during WWII; he was predeceased by his wife, Haruko; he is survived by his daughter, Colleen (Ken) Hayashi; sons, Gerald (Lisa), Grant (Colleen) and Craig Ishibashi; brother-in-laws, Hide and Thomas Ishimine; sisters-in-law,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

Kamikawa, Francis Takumi, 97, Honolulu, HI; June 13; he was a 442nd Regimental Combat Team veteran and 100th Battalion during WWII; he is survived by his wife, Miyoko; sons, Neil and Alvin; brother, Thomas; sisters, Mary Yamada and Carrie Fuchise; gc: 3.

Kimura, Kimi, 96, Los Angeles, CA; June 19; she was predeceased by her husband, James Shigeo; she is survived by her daughters, Diane (Mike) Yamano and Edit Chaplin; sisters, Pauline Nakagawa, Jean Fukumoto, Grace Deguchi and Sumi (Paul) Endow; she is also survived by many nieces, nephews and other relatives; gc: 3; ggc: 6.

Kinoshita, Shigeyasu, 79, Hilo, HI; July 7; he was an Army National Guard vet-

eran; he is survived by his wife, Shirley; son, David; daughter, Jennifer; brothers, Takao, Yukio, Akira, Richard and Walter; sister, Jane Sarae.



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

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

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

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

Nagamine, Stanley Yasumasa, 84, Honolulu, HI; July

16; he was an Army veteran; he is survived by his sons, Dennis and Robin; brothers, Yasuyei "Harry" and Richard; sisters, Lillian Nagao and Irene Chinen; gc: 4; ggc: 1.



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

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

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

Sato, Toshiatsu, 86, Honolulu, HI; July 29; he was an Army veteran; he is survived by his wife, Jitsuko; son, Jesse.

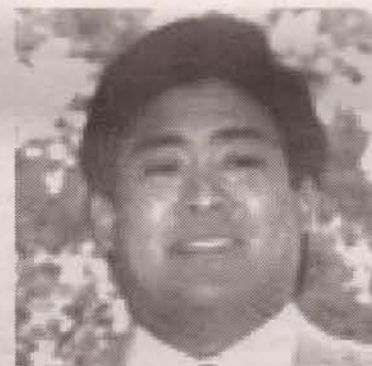
Tatsumi, Lorie Kimura, 60, La Puente, CA; Aug. 1; she is survived by her husband, Byron; daughter, Lauren Tatsumi; sister, Leslie Ito.

Tawa, Masatsuga, 96, Gardena, CA; Aug. 7; he is

survived by his wife, Kiyoko Tawa; sons, Ron (Suzi), Gary (Valerie) and Brian Tawa; sisters-in-law, Nellie Ishibashi, Kazuko Simane, Keiko (Shiro) Ono, Helene Shimane and Chiye Shimane; gc: 6; ggc: 2.



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



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

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

PLACE A TRIBUTE

'In Memoriam' is a free listing that appears on a limited, space-available basis. Tributes honor your loved ones with text and photos and appear in a timely manner at the rate of \$20/column inch.

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President

LETTER >> continued from page 2

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

So, What's Left?

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

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

At the same time, the *P.C.* needs to have the journalistic freedom to print or produce what sells and generates revenue. One possible option as mentioned in the July 29 article by Miles Yoshino is a \$25 surcharge to those who still want a print edition of the *P.C.* (assuming \$25 will cover the cost of production).

The *P.C.* needs to create other sources of revenue. Is there demand for Nikkei-sourced "content" including short stories, autobiographies, family histories, academic and educational materials for state and local school districts?

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

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

4. Change the Business Model — So, what are Nikkei interested in? Offer something different that meets current demand. Diversity training for technology companies? Collaboration with American Muslims in up-branding their community as loyal, law-abiding Americans serving in the U.S. Military and intelligence community in opposing terrorism rather than being characterized as terrorists? Generate revenue by way of creating fee-generating programs that fit corporate social responsibility (CSR) mandates and meet real-time market demands.

5. Board Member Financial Responsibilities — Each member of the JACL National Board must commit to personally fundraise to cover the shortfall. Assuming a \$200,000 shortfall, each National Board member must commit to raising \$20,000.

The \$20,000 can either be a combination of a personal donation, fundraising, corporate or foundational donations solicited by the member or in-kind donation of products or services utilized by the JACL (e.g., contribution of flight miles towards travel, printing, equipment, etc.)

Leadership starts from the top. How else will others follow unless the leadership has "skin in the game?"

There's a saying among my friends who have both failed and succeeded in their start-up business: "You eat what you kill." If your business model no longer works, reinvent yourself and start over.

JACL is just about out of time. We hope that the organization won't become "roadkill," another historic footnote of an organization that failed to adjust to an ever-changing world and went the way of the dinosaurs and the dodo.

Sincerely,

Jonathan Kaji,
National JACL Secretary-
Treasurer 1992-96

INTERNSHIP >> continued from page 3

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

I'm a summer intern myself. Internships are important because they give you hands-on experience without the pressures of full-time employment. They let you explore your interests without forcing you to commit to any single one for the long-term. They put you in direct contact with people who are doing what you'd like to do someday.

I've really enjoyed my summer internship so far. It's challenged me, and it's forced me to step far outside my comfort zone. I've learned a lot in the four weeks I've been involved in the program.

Internships should be accessible to anyone qualified and motivated enough to pursue

them. They shouldn't just go to kids with well-connected parents, or kids well-off enough to work for free an entire summer.

When internships are the pipelines into full-time employment, the stakes are much higher than they might appear. That unpaid, zero-benefits gig you gave to your old classmate's son? That might turn into a full-time job a couple years down the line.

If employers are truly committed to incorporating the most-motivated and most-talented applicants into their company, they'll dismantle the framework of today's internship model, one that can make or break a career — and a life — by rewarding an applicant's existing privilege, and penalizing another for the lack of it.

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

ASIAN AMERICAN OLYMPIC ATHLETES SHINE IN RIO

Asian Americans competing for Team USA at the Rio Summer Olympic Games are making huge names for themselves and finding great success during the first half of the Games.

Of Team USA's 500-plus athletes, more than 30 athletes, competing in sports including fencing, swimming, table tennis and volleyball, identify as Asian American.

Fencing's Alexander Massialas, born to a Greek father and a Taiwanese mother, is currently the No. 1-ranked male foil fencer in the world. He won an individual silver medal and a team bronze medal.

Massialas' teammate, Gerek Meinhardt, is also a Taiwanese American fencer, and he was part of the bronze medal-winning fencing team along with Massialas.

Three-time Olympic swimming gold medalist Nathan Adrian is back in Rio competing in the 50-meter and 100-meter freestyle events. The half-Chinese swimmer who graduated from the University of California, Berkeley, in 2012, captured a gold medal in the men's 4X100-meter freestyle relay and a bronze medal in the men's 100-meter free-



style event. At press time, he was set to compete for another medal in the 50-meter freestyle event.

Lia Neal, who is of Chinese and African American heritage, won a silver medal in the 4X100-meter freestyle swimming relay. Currently a student at Stanford University, Neal and teammate Simone Manuel also are the first black female swimmers to compete

simultaneously on the U.S. Olympic team.

And volleyball features Hawaii's Micah Christenson and brothers Kawika Shoji and Erik Shoji. All three athletes are still in the hunt for a gold medal as part of the men's volleyball team.

The Summer Games, which officially end on Aug. 21, began on Aug. 5 and is featuring 28 sports and 306 events. At press time, the United States is leading the medal count with 16 golds, 12 silvers and 15 bronze medals. China follows in second with 13 golds, 9 silvers and 14 bronze; Great Britain with 7 golds, 8 silvers and 6 bronze; Japan with 7 golds, 3 silvers and 14 bronze; and South Korea with 6 golds, 3 silvers and 4 bronze medals.

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