



PACIFIC CITIZEN

Inside!
Q&A with a 'Mas-
terchef' winner!



MIT
A NEW 'GEEK FUN'
REALITY SERIES

Pg. 4

**MIT begins reality series
about a chemistry lab.**

Pg. 5

**Gil Asakawa on 'cosplay'
at the anime convention**

Pg. 2

**A recap of the JACL
national board meeting.**

JACL BOARD PROCEEDS WITH TECHNOLOGY UPGRADES, A STAFF HIRE AND FUNDING FOR PLANNED GIVING PROGRAM

By Nalea J. Ko, Pacific Citizen Staff Reporter

SAN FRANCISCO — The JACL national board at its recent meeting discussed implementing technology upgrades in an effort to connect “desert island” national offices and make improvements to the organization’s infrastructure.

At the Sept. 15 meeting, members passed a motion authorizing Clyde Izumi, JACL national business manager, to seek a proposal for a replacement accounting program at a cost of up to \$5,000. Chip Larouche, the Pacific Northwest District governor, motioned to authorize getting a proposal to find a replacement accounting program. Toshi Abe, Eastern District Council, seconded that motion.

The board further discussed moving forward with other proposed technology upgrades.

“Over the past few months Priscilla [Ouchida] has asked us to engage and perform a general technology assessment of the different national offices to really understand what is working, what is not working, what the opportunities were and really give her sort of an unbiased perspective on what the priorities should be for improving the overall infrastructure for JACL,” said Ben Shupe, the Veng Group’s partner and COO, in a telephone conference at the national board meeting.

In July, the JACL contracted with the Veng Group to conduct a technology assessment outlining “findings and recommendations in hardware,

software, internal/external communications, and process.” The assessment was conducted through in-person and telephone interviews. The total cost of the Sept. 4 technology assessment was \$3,500, according to JACL National Director Priscilla Ouchida.

Shupe said JACL’s outdated technology infrastructure is hampering the productivity and efficiency at the national level. The Veng Group is a Washington, D.C.-based government relations and public affairs firm.

The Veng Group team includes President and CEO Vincent Eng, Shupe, partner George Wu (former executive director of OCA), partner Charu Gupta, director of government affairs Kimberly Goulart, senior policy associate Amina Abbas, senior policy associate Kimberly Tignor and marketing and fundraising professional Linda Cotton.

The technology assessment schedule of implementation, which does not include the Pacific Citizen office, is being initiated by the national staff and is broken down in three phases. The full implementation target date is Dec. 31.

Phase I includes proposed upgrades such as replacing the national’s accounting program at an estimated cost of \$25,000. That cost is offset by \$10,000 contributed by the NCWPN District Council. The first phase of the technology upgrades also includes replacing JACL national’s computers. The proposal suggests replacing 11 computers at an estimated cost of \$8,250.

“I think he [Ben Shupe] was looking at the Macs at the Pacific Citizen saying they had more Macs than there were personnel,” Ouchida said. “So he was saying there’s some opportunity for some redistribution of the newer Macs that were with the Pacific Citizen that were not being used because all of the Macs are newer than any of our PCs.”

The Pacific Citizen purchased new Apple equipment and technology upgrades in 2011, with funds generated from the Spring Campaign. The

executive editor and assistant editor positions remain vacant with the departure of Lynda Lin and Caroline Aoyagi-Stom.

A Sept. 7 memo distributed by Ouchida explains, “The Pacific Citizen is equipped with the newest computers (less than 3 years old). However, the number of computers is almost double the number of staff.” The report recommends taking “extra iMacs from the Pacific Citizen to other offices as a temporary measure.”

Phase II of the technology project is proposed to take place in early 2013. The proposed upgrades in phase II include replacing the national’s fundraising software, Raiser’s Edge, with Salesforce. The estimated cost to configure Salesforce and train staff is \$5,000. Phase II also proposes hiring a consultant to network the office for an estimated cost of \$2,500 and staff training on Microsoft, Adobe and social media at a cost of \$1,000.

In the final phase, it is proposed that national JACL contract a local consultant to provide tech support to the offices at an estimated cost of \$23,000 a year.

Other matters discussed at the JACL national board meeting include approving in executive session the hiring of Susan Yokohama, the current associate publisher of Nikkei Nation, to fill the vacancy of the business manager position at the Pacific Citizen’s office.

The board also passed a motion to allow travel reimbursement of up to \$5,000 to Steve Okamoto of San Mateo JACL to fund the Planned Giving Program. Okamoto will work on informing JACLers about including a donation to the JACL in their will or trust.

The next JACL national board meeting is scheduled for Feb. 23, 2013 at the national headquarters in San Francisco. ■

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FIRST VISUALLY IMPAIRED PLAYER ON 'MASTERCHEF' COOKS UP A WIN

By Leiloni De Gruy, Pacific Citizen Contributor

When Christine Ha, a Vietnamese American graduate student from Houston, Texas, came before three highly critical judges during the auditions for season 3 of Fox's "MasterChef" carrying a walking stick, it was clear that she was unlike any contender they had seen before on the show.

Ha was the first visually impaired contestant in the history of the show. But after creating a meal that was undeniably tasty, the 32-year-old proved that despite her disability she could cook with the best of them.

"MasterChef," which focuses on nonprofessional home cooks, is not for the faint of heart. The cooking challenges are grueling. Any slip-up in the kitchen can send a contestant packing.

How, then, was Ha able to cope with the chaotic environment, yet still serve up simple but flavorful dishes to win the title of "MasterChef"? In an interview with Pacific Citizen, Ha answers that question and much more.

What challenges did you face in the "MasterChef" kitchen?

Christine Ha: It was about acclimating myself to a new kitchen environment. I was so used to my kitchen at home. So, getting to know the kitchen was the initial challenge, and getting used to the set lights. Those things were very bright, which made it even harder to see anything. Those were probably the biggest challenges.

Did it help having an assistant on the show?

Ha: To level the playing field, it did. It would obviously take me a lot more time. Going into the pantry, I wouldn't know where anything is or what they have. Having her there to be able to tell me, 'There are oranges here, blood oranges there [and] limes' helped to level the playing field because it would be impossible or would take me forever if I didn't have an assistant.

Can you tell me about your visual impairment?

Ha: I was diagnosed with an autoimmune condition several years ago called NMO, or neuromyelitis optica. It's an autoimmune condition that affects the central nervous system. It affected my optic nerves. My optic nerves were inflamed quite frequently and over time it caused me to lose my vision. It also affected my spinal cord, but I've been able to recover from that.

Are you fully blind or partially blind?

Ha: It's a common misconception for people to think of blindness as vision being all or nothing. So, if a person says they are blind, people assume they see nothing but darkness, but that's not true. It's like a spectrum. So for me, I don't see just complete darkness, I do see a little bit of light and I can see a little bit of color and some vague shapes.

The best way to describe it, usually I tell people it's like taking a really hot shower, getting out and when you immediately look over at the mirror it's really steamy and fogged up. That's how I see.

How old were you when the blindness occurred?

Ha: It gradually happened over time, mostly in my 20s. I lost a lot of vision in one of my eyes when I was about 20 years old. Then, when I was about 24, the vision in both of my eyes decreased to where I could no longer drive. And then in 2007, it further decreased to where it is now, where I can't walk in unfamiliar environments without help.



PHOTO BY GREG GAYNE/FOX

I was sort of self-taught and evolved.

Were you surprised by how well received your food was by the "MasterChef" judges?

Ha: Sometimes it did surprise me, but I cooked for a lot of friends and family, and they seemed to rave about my food.

I'm my own worst critic, but I'm not completely surprised that the judges liked my food.

Did you ever think that you'd make it to the final three and then battle it out for the title?

Ha: Definitely not because I really felt that my vision loss was a huge disadvantage. Also, I always never really expect anything but the worst. Every challenge I would go into, I always would assume I was going home. To even get that far, was a shocker for me.

Besides being shocked what other emotions did you have when were awarded the title of "MasterChef"?

Ha: It was the most surreal, bizarre feeling that I've ever had in my life. It was almost like an out-of-body experience. I could not believe it.

While I was very proud of myself that I accomplished so much and beat out all the other cooks, I was very humbled by it at the same time because I do feel like I share the title with everyone else on the show.

I think it just came down to how people played the game – having the drive, having the tenacity to persevere and push all the way through without giving up. It was also about doing well on team challenges or trying to avoid pressure tests. It comes down to strategy as well. I think that just the way the hands were dealt, I happened to win but in all honesty I think everyone was an excellent cook there and I respect everyone a lot. I have learned from them and they have learned from me. I feel humbled by it.

Which was your favorite and least favorite challenge on the show?

Ha: I would say my favorite challenge was the team challenge where we did the food trucks on Venice Beach because of being on the beach ... and the fact that I had a good, strong team behind me. Also, we were given Indian cuisine and I felt it was my forte.

My least favorite was definitely the elimination round where I was placed with Stacy [Amagrande] on a team, and we had to recreate the Japanese platter. That was heartbreaking for me, and it was difficult because we were doing a tag-team and I had to sit on the sideline.

How has life changed since the show concluded?

Ha: I definitely get recognized on the street. It's a little crazy when people call my name, and I have no idea who they are or what they look like.

People are saying how I have inspired them in all sorts of ways. It is rewarding to be that beacon of hope for people, and I think that's better than any prize.

What advice would you give to those who are visually impaired and think that their dreams are unattainable?

Ha: My advice would be, don't be afraid to dream big because a year ago I never thought I would be sitting here. I never thought I would be in the top 100, then the top 36, top 18, top five, top one. It is OK to be upset about life when bad things happen. It's very normal and healthy to be upset and to cry about it. But you have to allow yourself only a small amount of time to pity yourself ... like I said, life doesn't stop for you. And you can't just let life pass you by without trying to make the most out of what you are given. ■

What were your initial struggles when your vision deteriorated and how did you overcome them?

Ha: I wouldn't say that it was easy at all. After I initially lost my vision, I was depressed and devastated especially because I thought I had to stop cooking and doing a lot of things I was used to doing.

I went through hard times, but at the end of the day I've been through so much in my life already that I think you let yourself pity yourself for only some time. But then you have to at some point pick yourself up and move on because life doesn't stop for you.

On the show, you talked about trying to recapture the dishes your mother made before her death. Which foods or meals of hers do you remember most?

Ha: She was a very, very awesome cook, and I totally regret not spending more time in the kitchen with her because she left no recipes, and now I'm left trying to figure out how to recreate her food. She made a lot of Vietnamese comfort food like chicken noodle soup, spicy beef and pork noodle soup, catfish, eggrolls and braised pork belly that I made in the finale. I really miss it.

When did your love for cooking begin?

Ha: I didn't know how to cook at all when I went off to college. All I knew how to cook was scrambled eggs and toast, and instant ramen.



MIT PREMIERES NEW 'GEEK FUN' REALITY SERIES ABOUT A CHEMISTRY LAB CLASS

The reality series 'ChemLab Boot Camp,' which began Sept. 18, aims to inspire young viewers to pursue science careers.

By Nalea J. Ko
Reporter

Fourteen freshman students at the Massachusetts Institute of Technology took on a cutting-edge experiment never before attempted in their on campus chemistry lab: reality TV.

The students signed up for the four-week course called "5:301 Introductory Lab Techniques" in January only to later find out that a camera crew would film the class for a new reality series called "ChemLab Boot Camp."

The reality series includes 14 short episodes that mix "geek fun of open education resources with the immediacy of reality TV." The episodes, which premiered Sept. 18 on the MIT OpenCourseWare website, are about two to five minutes in length.

"The reality series reveals the fast learning of these students: from being afraid of the lab and knowing very little on their first day, to feeling comfortable like real science researchers, knowing many basic lab skills by the end of the three-week course," said John H. Dolhun, an MIT instructor in the lab course.

Professors like Dolhun say the reality series aims to show the human side of students in a laboratory setting. He also hopes the reality series inspires more students to study science.

Students in the "5:301 Introductory Lab Techniques" were documented on camera taking on experiments like synthesizing penicillin, which they tested on the *E. coli* bacteria.

"One of the big episodes focused on the single crystal growing project, and whoever had the biggest single crystal got to go out to lunch with the professor. So it was this big competition. So you'll see all the drama unfold," laughed Emily Yau, a 19-year-old Taiwanese American, who is studying chemical engineering. "So you'll see alliances form and you'll get to see our competitive side, and our personalities come out during those couple of episodes definitely."

This MIT reality series may not bring the drama and party lifestyle often associated with MTV reality shows like "Jersey Shore." But the freshmen in this science reality series had a lot at stake. The students who passed the class were guaranteed a paid or for-credit job in an MIT research lab.

"I think it's a fun take on reality shows," said Hansol Kang, a 19-year-old Korean American chemistry major. "You learn something from it and it's still fun. So I think it's a good way to get immersed into science and to learn more about MIT."

Kang, who has a 4.5 grade point average, says she doesn't have time with her busy school schedule to check out reality TV shows. She does, however, watch Asian American online stars like Kevin Wu of KevJumba and Ryan Higa on YouTube. Just like her favorite YouTubers, Kang was able to create videos of herself while attending the lab course.

A video camera was temporarily given to each student so they could record their lives outside of the chemistry lab.

Yau, who holds a 5.0 GPA, says she's not a science geek, but more of a science enthusiast. She used the video camera to show the unique campus life at the college, aside from the

stereotypical science geek culture typically associated with MIT.

"We have people who build roller coasters and take computers and do crazy things with them. And then we also have people who are involved in athletics, everything," Yau said, who also captured her dorm life on camera. "I was really nervous choosing to go here because I heard it would be really hard, and I thought it would just be like everyone would be stereotypically nerdy and just studying all the time. But it's not like that at all."

Directed and produced by MIT alum George Zaidan, the reality series was funded by Dow Chemical. The aim of "ChemLab Boot Camp" is to inspire others to pursue engineering and science careers.

For students who had the chance to participate in the reality series, they'll always look back fondly on their experiences in the unique lab course.

"I'm definitely going to remember this one because it made me really enjoy working in the lab. I had no lab experience prior to this," Yau said. "I think I'll also remember this because it helped me form really good friendships with so many of the people in there."

"We were all in it together. It definitely made us get closer together and really bond over shared hardship." ■

Episodes of "ChemLab Boot Camp" will be released weekly online. To sign up on the ChemLab Boot Camp email list visit, <http://ocw.mit.edu/high-school/>

NIKKEI VOICE

'Cosplay' Is the Highlight of an Anime Convention



By Gil Asakawa

I'm a casual follower of anime and manga, not a serious fan, so when I recently attended Nan Desu Kan, Denver's anime convention, I was there mainly to enjoy the attendees' passion for the crazy freak show of "cosplay."

Cosplay is a word coined by a Japanese animator, Nobuyuki Takahashi, after attending a Los Angeles anime convention in 1984. He was taken by how many American fans dress up to role-play their favorite anime characters. When he returned to Japan and reported on his trip in the media at home, he called the phenomenon cosplay, a typical Japanese language trick of creating a pun by collapsing two words together: Costume Play.

At NDK, costumes were definitely front and center. The annual Cosplay Costume, the main event for many attendees, filled the hotel's event center. The lobby, halls, restaurants and conference rooms were all thick with people dressed to kill — in a cartoon. The hotel reserves every room in the entire building for the three-day event.

Wandering the halls is like visiting an alternate — and crowded — universe. For the first time, convention organizers actually sold out every available pass. Most of

the 7,500 attendees wore at least a bit of costume, whether it was just a silly knit cap with cute anime character ears, or a full-on work of kinetic sculptural art that meticulously recreates an anime character.

The name Nan Desu Kan is itself a pun, an American twist on Japanese words. "Nan desu ka?" means "What is it?" and the founders turned the "ka" into "kan," a pun on "con" as in "Starcon" or "Comic-con" — short for convention.

There were lots of younger kids with their families. I liked one family with two young girls dressed as anime characters, while the mom was dressed as Laura Croft, the Tomb Raider, with pistols trapped to her legs and dad was a pretty decent approximation of the video game character Super Mario with the iconic red cap.

Although it can seem like a bizarre sensory circus, I think NDK and other anime cons are good for building relationships between Japan and the U.S. I've spoken to a young man who was going to major in Japanese because he fell in love with Japan through anime, and I've met people who studied martial arts because they were initially introduced to it via anime. A lot of fans want to visit Japan.

By the looks of some of the contestants, who went to great lengths to replicate some of the tiniest details of their (admittedly fictional) characters, they're already practically ambassadors of Japanese style, if not quite authentic Japanese culture.

The challenge will be to take this passion for pop and add on a layer of knowledge about cultural traditions, and appreciation for Japan in real life. ■

Gil Asakawa blogs at www.nikkeiview.com and is a former Pacific Citizen Editorial Board Chair, as well as author of "Being Japanese American" (Stone Bridge Press 2004).

FOR THE RECORD

Your 'Eurasian' is My 'Oriental'



By John Tateishi

Someone commented recently in the PC that she hates the term "hapa." She says we should instead promote the word "Eurasian."

Coming from the generation that knows that word only too well, let me say that I hate the term Eurasian. For me, it recalls denigrating attitudes toward anyone of Caucasian-Asian mixed blood where being white was great but being Asian was not; of the consequences of the geopolitical designation of Indo-China and the French occupation of an Asian people; of forbidden exoticisms; of stories in which the Eurasian girl was always left tragic.

It is very much a generational thing, of course. Up through the 1940s and '50s, Eurasian was a reference for women, never men. It reflected a white attitude toward Asian women as exotic but forbidden (or put more crudely, to be used), Eurasian women as desirable, but only up to a point. She was exotic and beautiful, and of course it was the Asian part of her that made her so. And if movies reflected real life, the relationship with a Eurasian was only an interlude. Ultimately the white man returned to what, for him, was proper and socially acceptable.

Growing up after the war, we saw our share of Eurasian kids, a result of Japanese

international brides. It was bad enough that mixed-race JA kids were in a mainstream-imposed limbo for being Eurasian, but it was even worse that the Japanese American community rejected them. It had everything to do with racial politics, with racism from within the JA community.

Fortunately, that situation has improved.

The word "Eurasian" was a word created by whites, be it American, French, British, or whatever, to describe anyone of Caucasian-Asian mix. "Hapa," on the other hand, comes from Hawaiian slang and denotes someone of mixed race, ethnicity and culture and has been chosen by many of the people who fit that description, much the same way that Asian Americans rejected the mainstream characterization of us as "Oriental."

In Hawaii, multiethnicity is a fact of life and goes far beyond European-Asian mixes: it includes all possible combinations of practically every Asian ethnicity, and the hapa reflects this. Hawaiians embrace their multiethnicity; here on the mainland, Japanese Americans used to shun it.

In the mid-1980s, a young woman named Sheila Chung came to the JACL's Washington office to discuss hapa issues with us and to seek our support because if any organization in our community should have been sensitive to the kinds of discrimination JA hapa youth experienced, it was the JACL.

It was a new issue for us. I think I was typical, having grown up knowing about hapa kids but never really having thought about their exclusion from the community. For me personally, it was not until this particular meeting with Sheila, who talked about her struggle for acceptance and equality, that I realized how Japanese Americans had inculcated such negative attitudes towards mixed-race Japanese individuals.

"Hapa" was a new word to us which de

>> See TATEISHI pg. 8

ADVENTURES IN MULTICULTURISM

Dancing to Summer Music Outdoors and at the Obon



By Frances Kai-Hwa Wang

My daughter Hao Hao and I were at the Big Island Music Festival in Hilo when she first spied the little girl. About 3 years old, in a pink Hello Kitty dress, and one long brown curly ponytail, the little girl was dancing and twirling and hopping and flopping along with the music in front of the stage. "Awww, so cute." "That was you, not too long ago."

(Then the little girl tried to climb onto the stage for her adoring fans, "That was definitely you.")

I love listening to music at big outdoor summer events like Madcat Ruth at Ann Arbor Summer Festival's Top of the Park or George Bedard and the Kingpins at Grillin'

for Food Gatherers.

There is always an older couple dancing close on the side, cute little kids in sandals hopping all around. Perhaps the Internet has ruined my ability to concentrate for long periods of time, but I like the openness, the casualness, the fresh breeze ruffling the leaves on the trees.

I was so pleased when my youngest child was finally old enough to go to concerts and plays at the University Musical Society so that we could all go out and see shows together.

Unfortunately, my oldest ones then became teenagers and started having their own opinions about whether or not they

would attend. Add on trying to arrange to meet friends at Hill Auditorium, and that turned out to be just too much logistics for me.

So we avoid dressing up in fancy clothes and worrying about restless children getting shushed, and we listen to music outdoors all summer long and into the night; and when the music and mood are just right, we get up and we dance.

The Obon festival is the Japanese festival of the dead, similar to the Christian All Soul's Day and the Chinese Hungry Ghosts Festival (gui jie). It com

>> See WANG pg. 8

A NATIONAL GUIDE TO NOTABLE COMMUNITY EVENTS*



>>EDC

Kwang Young Chun Exhibit at Asian Arts & Culture Center TOWSON, MD Present to Dec. 8 Asian Arts & Culture Center 8000 York Rd.

Korean artist Kwang Young Chun's series "Aggregation", which he began in the 1990s, includes Styrofoam wedges, wrapped in Korean mulberry paper and hand-ties. The paper is from old books and wrappers of herbal medicines.

Info: Call 410/704-2807.

2012 National JACL Gala Awards Dinner: A Salute to Champions WASHINGTON, D.C. SEPT. 27. RECEPTION: 6 P.M. DINNER AND PROGRAM: 7 P.M. J. W. Marriott Hotel, 1313 Pennsylvania Ave. NW

Sixth Annual National JACL Gala Awards Dinner. Among the honorees: Phil Yu, founder of AngryAsianMan.com. Black Tie Optional. \$200/person, \$2,000/table of 10.

Info: 202/223-1240, gala@jacl.org or visit jacl.org

Isamu Noguchi: Bridging Cultures Lecture CONCORD, MA Nov. 4, 2 p.m. Concord Art Association 37 Lexington Rd.

New England JACL and the Concord Art Association will host an illustrated talk by Robert J. Maeda. He will discuss the life and work of Isamu Noguchi, a critically acclaimed sculptor.

Info: For reservations, call the Concord Art Association at 978/369-2578.

Asian American Justice Center's 16th Annual American Courage Awards WASHINGTON, D.C. Oct. 18, 6:30 p.m. Park Hyatt Washington 1201 24th St., NW

The AAJC American Courage

Awards recognizes individuals, companies and organizations of merit. JACler Jim Shee will be awarded for his leadership in challenging racial profiling. Other awardees include Curtis China and the National Education Association.

Info: Visit www.advancingequality.org or call 202/296-2300

>>PNW

Portland Taiko 'People of the Drum' Presentation PORTLAND, OR Oct. 21, 3:30 p.m.

University of Park Community Center 9009 N. Foss Ave.

Portland Taiko is collaborating with Obo Addy Legacy Project, Medicine Bear, Mexica Tiahui, and muralist Rodolfo Serna for this event.

Info: Call 503/725-3307 or visit www.portlandonline.com

>>NCWNP

Beginner Language of Aloha SAN FRANCISCO, CA Present-Oct. 24, 6:30-8:30 p.m. JCCNC, 1840 Sutter St.

Learn the Hawaiian language in this six-week introductory class on the essence and core of Hawaii, its people and the language. \$75 members/\$105 nonmembers.

Info: 415/567-5505 or email programsevents@jccnc.org

The 11th Annual Voters Education & Candidates Forum SACRAMENTO, CA SEPT. 30, 12 noon to 4 p.m. California State University, Sacramento 6000 J. St.

The Asian Pacific Islander American Public Affairs Association Community Education Foundation will host the 2012 forum. The chief moderator will be Dan Walters of the Sacramento Bee. There is a VIP reception (by invitation only) from 4:30 to 6 p.m.

Info: Call 916/928-9988 or visit www.apapa.org

Berkeley Nikkei Seniors Group BERKELEY, CA Oct. 13 and 17 North Berkeley Senior Center 1901 Hearst Ave.

This group meets every second and fourth Saturday of each month.

Info: Call Kayo Fisher at 707/372-5843

>>PSW

Motoi Yamamoto Art Exhibit LOS ANGELES, CA Until Dec. 8

Loyola Marymount University's Laband Art Gallery 1 LMU Drive MS8346

Japanese artist Motoi Yamamoto presents his exhibit Return to the Sea: Saltworks exhibit. Yamamoto is known for working with salt to create temporary, large-scale installations.

Info: Call 310/338-2880 or email arden.sherman@lmu.edu

Yoshio C. Nakamura Art Exhibit WHITTIER, CA Oct. 2-Nov. 15

Rio Hondo College Art Gallery 3600 Workman Mill Rd.

Yoshio C. Nakamura, an award-winning artist, was the first faculty member to sign a contract with the Rio Hondo College. The retrospective show includes paintings, graphics and other media. A reception will be held at Oct. 4 at 7 p.m. to 8:30 p.m.

Info: Call 562/908-3492 or visit www.riohondo.edu/arts

Little Tokyo Sushi Graze LOS ANGELES, CA Oct. 6, 10 a.m.-2 p.m.

This walk will introduce you to some of the many varieties of sushi. Each will be sampled during a cultural graze of Little Tokyo. The stops will highlight a different kind of sushi along with the unique history of the food and the neighborhood. \$70 JANM members; \$80 nonmembers, includes admission. Comfortable walking shoes recommended.

Info: 213/625-0414 or visit www.JANM.org

16th PSWDC Annual Awards Dinner: The Living Legends of JACL LOS ANGELES, CA Oct. 6, 6 p.m., reception; 7 p.m., dinner The Center at Cathedral Plaza, 555 W. Temple St.

A salute to honorees who, through example and spirit, reflect JACL's legacy and commitment to greater diversity, inclusion, and social justice in our society. Community honorees include: Union Bank, Harry Honda and Helen Kawagoe. Chapter honorees include: Jean Ushijima, West L.A.; Masako Takiguchi, Arizona; Kerry Kaneichi, Venice-Culver; Kanji Sahara, Greater L.A. Singles; Mitzi Kushida, San Fernando Valley; Ed Mitoma (posthumous), San Diego; Meiko Inaba, Riverside; Jefferson Kuni-saki, Ventura; and Nancy Okubo, SELANOCO

Info: Gary Mayeda, 213/626-4471 or gmayeda@aol.com

Go For Broke's 11th Annual Evening of Aloha Gala Dinner LOS ANGELES, CA Oct. 13

Westin Bonaventure Hotel 404 S. Figueroa St. Cost: \$25/Individual Nisei vets; \$175/All other vets and spouses of vets; \$200/Individuals

The Go For Broke Education Center presents its annual Evening of Aloha, which supports raising awareness among youth about the Nisei soldiers who served in WWII.

Info: Visit www.goforbroke.org or call 310/328-0907

The 28th Annual AIDS Walk L.A. LOS ANGELES, CA Oct. 14, 8:30 a.m. West Hollywood Park 611 S. Kingsley Dr.

The AIDS Walk Los Angeles focuses on public engaged HIV/AIDS prevention, treatment and advocacy programs. Since the inception of the event, \$72 million has been raised in Los

Discover Your Japanese American Roots LOS ANGELES, CA

Sept. 22, 10 a.m.-2:30 p.m. 100 N. Central Ave.

Instructor Chester Hashizume leads a comprehensive workshop covering genealogy basics such as getting started, identifying your ancestral Japanese home town, obtaining and utilizing family documents, and determining the meaning behind surnames and family crests.

\$45 for JANM members, \$55 for nonmembers. Includes materials and museum admission.

Info: 213/625-0414 or visit www.JANM.org

Angeles.

Info: Call 213/201-9255 or visit aidswalk.net

Aki Matsuri (Fall Festival) Boutique LOS ANGELES, CA

Oct. 21, 9:30 a.m.-3 p.m. Venice Japanese Community Center, 12448 Braddock Dr.

Annual Holiday Boutique features an array of unique and varied merchandise; clothing, jewelry, decorated craft items, paper goods, etc. Proceeds will benefit WLA JACL's general operating and scholarship funds. Bento lunches on sale after 11 a.m.

Info: Jean at 323/980-8225 or email: jmushi@earthlink.net

>>MDC

Christ Church of Chicago Aki Matsuri CHICAGO, IL

Oct. 6, 12 noon to 4 p.m. Christ Church of Chicago 6047 N. Rockwell St.

The Christ Church of Chicago is gearing up for its annual aki matsuri. There will be food and handcrafted items for sale.

Info: Visit www.christchurchchicago.net or call 773/338-8170

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In Memoriam

Fushiki, Tomiye, 87, Gardena, CA;



Sept. 9; she was the beloved mother of Nancy Yoko (James) Imamura, Mary Keiko (Shin) Asami, Arlene Michiko (Gary) Yee, Elizabeth Sachiko (Todd) Shimoda; grandmother of Megan, Ryan, Eric Imamura, Kristin (Steven) Ou, Lyndsey, Matthew Asami, Garret, Sabrina, Joshua Yee, Kyle, Bethany, Amanda Shimoda; sister-in-law of Hiroko Fushiki; and aunt of Roy and George Fushiki.

Horii, Jim Yoshio, 86, Gardena,



CA; Sept. 14; survived by his beloved wife, Jeanette Fukiko Horii; children, Risë (Steve) Yim, Ronnie (Terrie) Takasaki and Aaron (Katherine) Takasaki; grandchildren, Garrett Yim, Jason Yim, Ashley Takasaki, Tyler Takasaki, Hannah Takasaki, Kylie Takasaki and Kacie Takasaki; siblings, Helen Okano, Louise Kawamoto, Mary (Kazuo) Kajiyama, Howard (Paula) Horii, Harry (Chita) Horii and Robert (Mary) Horii and survived by many nieces, nephews and other relatives.

TRIBUTE

Miwako Nishizu

Nishizu, Miwako, 89, Buena Park, CA, July 4; Born in Los Angeles, CA to Namie and Kichitaro Marumoto of Miwasaki, Wakayama-ken, Japan.

Belmont High class of 1941 graduate, she evacuated to Heart Mountain, Wyoming where she met future husband, Henry Nishizu.

After leaving camp, Miwa worked as a live-in nanny in St. Louis, MO, while attending secretarial school. Returning to Los Angeles in 1946, she and Henry reunited, marrying in 1951. In addition to Henry, she is survived by daughters Donna McFarland, Elaine Nishizu, and Eileen (Chris) Rodenhizer; 4 gc and brother Shigeki. Predeceased by brother Kazuharu.



Kameoka, Takeshi, 97, Petaluma,



CA; Sept. 9; a long-time Sonoma County JACler who was honored recently with Lifetime Service Award by Enmanji Buddhist Temple; born in Watsonville, Amache internee; he loved working on his farm best known for daikon; a memorial service on Sept. 22 at 3:00 pm at Enmanji Buddhist Temple, Sebastopol, CA Survived by wife, Yukino; children: Mary Peebles (Patrick), George (Kathleen), Kathleen Terusaki (Steven), Jennie Kameoka-Yu (George), Carolyn; predeceased by parents Ei and Buichi Kameoka of Yamaguchi-ken, daughter Martha; 5 gc; 3 ggc.

Mera, Masako, 76, Pacific Pali-



sades, CA; Sept. 12; she was born to the late Motomu and Mutsumi Mitsunaga on May 26, 1936 in Tokyo, Japan; she married Dr. Koichi Mera on Sept. 3, 1960 at Princeton University's chapel; Masako was

also the chairperson of a scholarship selection committee at American Association of Japan University Women; survived by husband Dr. Koichi Mera, chair of a study group for Japan's rebirth and former professor of international business at USC; her three children: a son, Yuhka Mera, of Tokyo, Japan and his wife, Hisako; a daughter, Yumi Mera Kuwana, of Greenwich, CT, her husband, Eiichiro, and their three children, Kiyomasa, Hiroyuki, and Alys-sa; and a second son, Eiki Mera, of Westport, CT, his wife, Jennifer, and their two children, Nicholas and Conrad. Masako was deeply loved by her family and many friends and will be greatly missed.

Taniguchi, Howard Hideo, 85, Cortez, CA; Sept. 1; he was a farmer and lived on his family's almond ranch his entire life; he was a World War II Veteran of the Military Intelligence Service; he was a member of the Stockton Buddhist Church and Cortez Howakai, Cortez Japanese American Citizens League, Cortez Shinwakai, Cortez Growers Association, and the American Legion; preceded in death by eldest sister Peggy Yoshimoto; survived by his wife of 59 years Alice; daughters Elaine (Cliff) Emery of Turlock, Norine Shultz of Seattle, Vicki (David) Unruhe of Auburn, Pat (Jim) Ticer of Mariposa; survived by siblings June Asai of Cortez, Mae (Harry) Kajioaka of Cortez, Ned (Lois) Taniguchi of Torrance, William Taniguchi of Cortez, and Betty (Cal) Kitazumi of San Francisco, and many nieces and nephews; 8 gc.

Wada, Michie Y., 88, Huntington



Beach, CA; Sept. 11; she is survived by her husband, Juji Wada; other relatives.

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

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TRIBUTE

Yo Hironaka

Yo Hironaka passed away peacefully on Aug. 30, 2012, in San Francisco. Yo grew up in San Francisco and spent most of her adult life as a San Francisco resident. During World War II, she was incarcerated with her family at Topaz in Utah prior to her relocating to the Midwest for the duration of the war. She was a long-time community volunteer involved with a number of organizations and remained active until recently. She served on the board of directors of the Japanese Cultural and Community Center of Northern California and the San Francisco Chapter of the JACL for decades. Yo organized the Chapter's October health fair each year. She also was a Deacon at the Christ United Presbyterian Church and a long-time Sunday school teacher. She received multiple honors and awards for her community service.



She was the loving spouse of the late David "Taxi" Hironaka and loving mother of the late Marcia Hironaka. Her parents, Konosuke and Rui Kiwata, and brother, Kenichi Kiwata, preceded her in death. Yo is survived by several nephews, a niece, great-nephews, and great-nieces. She is also survived by Angeline Ong, the mother of two of her great-nephews and a great-niece, who provided friendship and support over the years.

Yo will be remembered for her community service, her strength, her independence, and her love for the Giants, 49ers and Warriors. Yo touched the lives of many, both young and old, and did so in a way not to bring attention to herself. She will be missed by her family, friends and community.

Yo wanted to thank the staff of Sutter Care at Home (San Francisco) and The Avenue for their care and support.

In lieu of flowers, please consider a donation in her memory to a charity of your choice.

A memorial service and celebration of Yo's life will be held on Sunday, Oct. 21, 2012, at 1:30 p.m. at the Japanese Cultural and Community Center of Northern California (JCCCNC), 1840 Sutter Street, San Francisco, CA. For further information, please contact the JCCCNC at 415-567-5505.

TRIBUTE

Dan Uchimoto

Oct. 9, 1921-Aug. 23, 2012

Dan Uchimoto, 90, of Richmond, CA died peacefully at his home Aug. 23, 2012. Dan was born Oct. 9, 1921, grew up in Suisun Valley, CA and attended Armijo High School. Dan and his family were interned at the Gila River, AZ relocation camp during the Second World War. He left camp to attend Loras College in Dubuque, IA. Before graduating, he joined the Army and served with the famed 442 RCT, composed of Japanese American soldiers. Dan fought in Europe and received the Bronze Star, Combat Infantryman's Badge and Presidential Unit Citation with Oak Leaf Clusters. After the War, Dan graduated with Bachelors and Masters in Science degrees from UC Berkeley. Dan was a public health chemist for the State of California for twenty-five years.



Dan is survived by Elsie, his wife of 60 years, his son William (Marsha), grandchildren Adam and Audrey, brother Warren, sister Amy Naito (Albert), sister Laura Nakanishi, and 10 nieces and nephews. A memorial service with full military honors was held at the Good Shepherd United Methodist Church in Richmond, CA on Aug. 30.

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TATEISHI >> continued from pg. 5

manded a new attitude. Not long after that meeting, Sheila established the Hapa Issues Forum in the Bay Area, and through that organization with Sheila as its director, college-aged hapa youth began to organize to seek acceptance and empowerment within the JA community, and for the first time, sought to have a voice among Japanese Americans. Encouraged by what they saw happening with the Hapa Issues Forum to the north, a movement of multiracial youth in Southern California began a dialogue through pan-Asian organizations and culminated in a Hapa Forum conference in the early 1990s in Orange County, I believe the first of its kind in the Asian community. It was educational to hear so many of these young people talk about the kinds of exclusion and discrimination they experienced by both mainstream and their respective Asian communities. I had no idea that the attitudes towards them were so universally harsh; many of the speakers fought back tears as they made their presentations and participated on panels that sought to explore hapa issues in depth.

The Hapa Issues Forum, which was the driving force behind the fight for equality by multiethnic APA youth, disbanded a little more than a decade after it was formed because, as Sheila stated, the organization had achieved its goals. Enormous changes had taken place in the Asian community through the efforts of the HIF and other groups, and hapa youth were no longer ostracized and made to feel like outsiders in the community.

And in the course of those changes, multiracial youth rejected the label "Eurasian" and adopted "hapa" as their identity and as an expression of their empowerment.

I asked Sheila in that first meeting what her ideal world would be, and she said a world where we would look at someone like her or other hapa young people and not even notice. That's precisely the world she and the other hapa youth have created, and we're all the better for it. ■

WANG >> continued from pg. 5

memorates the Buddhist story of how the monk Mokuren (Mogallana in Sanskrit) had a vision of his mother suffering in the hell of hungry ghosts, punishment for being stingy during her life.

Shakyamuni Buddha told him to go out and care for his fellow monks and the community, and in this way he was able to free both his mother and himself. When he learned that he had indeed saved her, he danced for joy and gratitude.

Every weekend all up and down the west coast, in Hawaii, and wherever there is a Japanese American community, there is an Obon dance at the local Japanese American Buddhist temple. The community gathers to remember family members that have passed and to dance for the spirits of their ancestors and for the community. Japanese American Boy Scout and Girl Scout troops often go clean the headstones in the Japanese American sections of old cemeteries.

My children love dressing up in kimono and yukata and dancing around the yagura tower with the community, eating delicious food (teriyaki chicken, tempura, spam musubi, saimin, mochi, anpan, shave ice, more), watching the taiko drummers strut, listening to the minyo band croon all those old Japanese folksongs, and dance.

The dancing does not take place up on a stage like a performance for an audience, but down on the ground, with everyone together. There are always several elegant older Japanese American ladies from the different dancing schools with perfectly coiffed hair piled high up on their heads wearing matching kimono leading the different dances, but farther back in the circle, folks really scramble to keep up with the steps, with only paper lanterns and glow sticks to light the way.

An earlier version of this essay was originally published AnnArbor.com.

■ *Frances Kai-Hwa Wang, a second-generation Chinese American, contributes to New America Media Ethnobot, ChicagoistheWorld, PacificCitizen and InCultureParent. She can be reached at franceskaihawang.com, franceskaihawang.blogspot.com and rememberingvincentchin.com.*



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