



PACIFIC CITIZEN

Special Travel & Food Issue

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City of Neighborhoods

JACL National Convention
attendees have endless sights
and food choices to discover in
the 'City of Brotherly Love.'

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Juan Pollo's
Albert Okura Plans
to Extend His
Chicken Dynasty.

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Mikami Vineyards
Does More Than
Produce Wine —
It's Preserving Honor.

Benjamin Franklin Parkway

PHOTO: B. KRIST/GPTMC

HELLO SUMMER: SPECIAL TRAVEL & FOOD ISSUE

Memorial Day BBQ's have come and gone and graduations are nearing their end, which means that summer is now in full swing! It's time to take that planned vacation or even enjoy a staycation, all while enjoying delicious food utilizing some of the best ingredients grown during this time.

In this Special Travel & Food Issue, you'll discover profiles on two family owned businesses that are making inroads beyond their own communities: Albert Okura of Juan Pollo Chicken and Jason Mikami of Mikami Vineyards.

And for JACLers preparing for the 2018 National Convention in Philadelphia this July,

there's an excellent profile on the "City of Brotherly Love" and its endless food and sight-seeing options — which are sure to make your trip one filled with memories to last a lifetime.

Also in this issue, you'll find the *P.C.*'s newest editorial addition, the "Scholarship Spotlight," which profiles previous national scholarship winners and how JACL has helped shaped their future careers. We hope you'll find inspiration from their words of wisdom, proof that JACL is making a positive difference in people's lives!

So sit back, relax and we hope you enjoy the summer. Safe travels and happy eating!

— Pacific Citizen Staff

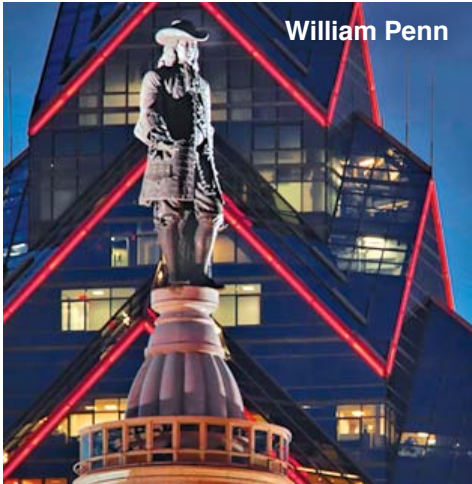


PHOTO: G. WIDMAN/GPTMC



Name: MARK T. UYEDA
Year of JACL Scholarship Award: 1988
MITSUYUKI YONEMURA MEMORIAL SCHOLARSHIP
College/University Attended: GEORGETOWN UNIVERSITY
Name of JACL Chapter That Awarded Scholarship: SELANOCO
Current Profession: ATTORNEY, FEDERAL GOVERNMENT

QUESTIONS:
How has receiving a JACL scholarship impacted your life?
My life changed significantly

after I left for college. When I was young, I thought I would always be in California. Instead, I have divided most of my life between California and Washington, D.C. Many of my career opportunities had their roots in experiences and relationships formed in college. The JACL scholarship helped make that possible. Between tuition, room and board and books, college was expensive (even back then), so receiving a scholarship award from the JACL was greatly appreciated.

Did you know about JACL before you won the scholarship?
I knew about the JACL from the redress effort. I had written a term paper in high school about the legislation, though the Civil Rights Act of 1988 would not be signed into law until a few months after I had graduated. When I arrived at Georgetown in the fall of 1988, the Smithsonian American History Museum had an exhibition called "A More Perfect Union," parts of which covered the JACL's efforts during the internment and afterward.

If you could give your twenty-

something self some advice from where you are now in your life and career, what would it be?
In your 20s, you will hear about crazy ideas to sell books over the Internet and create something called a "search engine" that charges users absolutely nothing to use — buy their stock when they go public. I jest, of course, but make sure you start investing for retirement — even if it means keeping your old car for a few more years. I did, in fact, put money into my 401k and IRA after I started my first real job after law school. The markets have gone up and down in cycles since then. But now, as I get older, I feel a lot better prepared for the future.

What is your greatest personal/professional achievement?
Finding a wonderful wife. I have had a number of professional achievements, but nothing beats having a terrific partner at your side.

How do you define success?
Believing that you have contributed to something greater than yourself. Very few things in life are accom-

plished individually, but rather as a team. I have taken great satisfaction in contributing to a large number of team efforts over my career.

Any words of wisdom for this year's JACL scholarship recipients?
Don't be afraid to try things, especially if it is something of interest to you. My first semester at Georgetown, I had the opportunity to do an unpaid, noncredited internship in downtown D.C. that experience ended up being the first step toward my current career in public service.

What do you think is the strength for JACL's future?
The ability to deal with change. Today's JACL is not the JACL of my grandparent's generation nor the JACL of my youth 30 years ago. As long as there are people willing to give back to the community, the JACL will continue.



HOW TO REACH US

Email: pc@pacificcitizen.org
Online: www.pacificcitizen.org
Tel: (213) 620-1767
Mail: 123 Ellison S. Onizuka St., Suite 313
Los Angeles, CA 90012

STAFF

Executive Editor
Allison Haramoto

Senior Editor
Digital & Social Media
George Johnston

Business Manager
Susan Yokoyama

Production Artist
Marie Samonte

Circulation
Eva Ting

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NIKKEI VOICE

TRAVELING TO JAPAN WITH A LOVED ONE WHO HAS DEMENTIA

By Gil Asakawa

My mom has suffered from worsening dementia for years, and when my brothers and I saw increasing signs that she would no longer be able to live by herself, we moved her into a Memory Care Center nearby.

Two years ago, my wife, Erin, and I took the last of several trips to Japan with my mom. She has a brother in Sapporo, and another brother lived in Nemuro, her hometown in eastern Hokkaido, until he passed away in January 2016. His widow, my aunt, still lives in the small fishing town. And in Tokyo, my mom has a distant cousin of my dad, who has been her close friend for many decades.

When we planned this final trip, we told my mom it's a "goodbye" trip to Japan because she wouldn't be able to travel overseas anymore, and she needed to say goodbye to everyone there. The first time we went, she showed some signs of her deteriorating dementia and couldn't remember some things. The next time, we stayed in the same hotel room so

she couldn't wander around the hotel (or god forbid, the streets of Tokyo or other cities we traveled in). So, this was her farewell tour. We couched it as a chance to visit her hometown to see her brother Kazuya's remains in the Buddhist temple, but also said it would be the last time she'd see Nemuro or the rest of Japan.

She didn't quite get the concept.

"Huh?" she said. "I always tell everybody 'bye bye' when we come home, but we go back again next year, neh?"

"Uh, no," we told her.

Although physically she's surprisingly healthy (she's only 84 now), my mom's mental capacity was diminished to the point where she couldn't remember where we'd been or who we'd visited the night before. But we felt it was important for mom to go back to Japan one more time — after my dad died, she'd gone a few times. She expected to keep traveling to Japan every year, or every other year.

Because of her OCD tendencies, her trips over the Pacific always followed the same pattern: flying to Tokyo, then transferring flights to go immediately to Chitose Airport south of Sapporo, which makes for a long

day of flying. Then there was an hour-plus train ride to Sapporo. We almost always stayed at the same hotel several blocks' walk from the Sapporo train station.

After two days max in Sapporo, where we'd have a couple of meals with her brother, Fumiya, and his wife, Mitsuko, we'd trudge back to the train station and take a daylong ride to eastern Hokkaido, transferring once to a much smaller (one car) train on a narrow, toylike track for the last several hours until we arrived in Nemuro. We usually stayed in the same hotel there, too.

After a couple of days in Nemuro, visiting with her brother, Kazuya, and his wife, Eiko, we'd take a two-hour bus ride to a small regional airport and fly down to Tokyo. We'd spend several days in Tokyo, mostly visiting with Mrs. Yanagi, an old friend who was related to my dad, and her daughter, Hiroko, and her husband, Tsuyoshi, and her brother, Atsushi. We'd have a couple of meals together, and my mom would spend a full day alone with her old friend.

That was pretty much the basic Japan trip



Back in Colorado, my mom relives her final Japan trip by studying the photos and notes in her photo album/scrapbook.

PHOTOS: GIL ASAKAWA



Mom with my Aunt Eiko and some of the messages friends wrote to my mom.

as far as my mom was concerned. We added on extra legs like a trip south to Hiroshima and then Kyoto on one trip, and a leg west to Denver's sister city Takayama on another trip. My mom put up with the extra travel only because she got to do her usual circuit first.

For this final trip to Japan, Erin came up with a great idea that I recommend to anyone who is a family caregiver traveling with a dementia or Alzheimer's patient. Document

>> See TRAVELING on page 5



LEGAL-EASE: AN ATTORNEY'S PERSPECTIVE

WHAT HAPPENS IF . . . PART II

By Staci Yamashita-Iida, Esq.

A few months ago, I wrote an article entitled, "What Happens If . . ." which was a compilation of some of the most commonly asked questions posed by my clients.

As promised, I kept cataloguing the questions that get asked on a daily basis and am including them in this second installment of "What Happens If . . ."

What happens if . . . I name my two kids as Co-Powers of Attorney and they fight?

Oftentimes, especially in Japanese and Japanese American families, parents are very concerned about making sure things are fair and that there are no notions of favoritism. Accordingly, when it comes time to choose Powers of Attorney, Successor Trustees, Executors, etc., they choose multiple children to act together.

In an ideal world, the kids would be on the same page and agree on every decision. Unfortunately, however, that is not always the case.

Let's say you get into a bad car accident and become incapacitated. At the hospital, the doctor asks to speak to the medical Power of Attorney ("POA"). Your son, Sam, and daughter, Delia, produce the Durable Power of Attorney for Healthcare that you filled out last year, which appoints the two of them as co-POAs. Your prognosis isn't good, but the

doctor says there is a high-risk procedure that may save your life. Sam is onboard, but Delia thinks it's too dangerous. What happens if they disagree?

The answer is, "It depends." Sometimes, the document has language that accounts for situations like these. For example, you can elect to have a "tie-breaker" if a conflict arises, or they can solve the matter through arbitration.

If the document lacks specific language, however, then the court might have to get involved. In most states, the probate court will hear the matter and decide whether to change the POA, remove a POA's authority or mediate the dispute until the co-POAs can reach an agreement.

If you are concerned about your children fighting, then you might want to consider including provisions that address what happens in the event that they disagree. Alternately, you might want to choose varying POAs for different situations. If Sam is a CPA and Delia is a nurse, then you can select Sam as your financial POA and Delia as your medical POA. Whatever the case might be, it would definitely be beneficial to consider these circumstances when drafting or updating your Powers of Attorney.

What happens if . . . I give a beneficiary a specific gift in my trust but I don't have the asset at the time of my death?

Let's say that you created your Revocable Living Trust 20 years ago. At that time, you lived in a two-story home in Huntington

Beach, Calif., which you left to your only granddaughter in your trust. Over the years, you realized the home was too big and decided to downsize. You sold the Huntington Beach home and instead purchased an apartment in Gardena. Upon your passing, what happens to that gift if it's already gone?

In legal terms, the gift is considered to be "adeemed." If the Huntington Beach home is not in your estate at the time of your death, then it obviously cannot be given to your granddaughter. The gift fails to exist.

At this point, my clients usually ask me, "So, does that mean I have to update my trust?" And again, the answer is, "It depends."

If you want the new Gardena apartment to go to your granddaughter, then you should amend your trust to reflect this gift — i.e., "My Gardena home shall go to my granddaughter." If, however, you intend the new Gardena property to go to the residual beneficiaries of the trust, then a modification is not necessary. As long as the asset is funded into your trust, it will automatically go to those residual beneficiaries.

What happens if . . . I own a partial interest of a property with my sibling?

Oftentimes, my clients will own a percentage of a property with their siblings because they inherited a home from their parents or purchased a rental property as an investment. So, when it comes time to creating a trust, they usually ask what they're supposed to do with that interest.

Let's say you own 50 percent of a rental

property in Hawaii, and your brother owns the other 50 percent. One common misconception is the belief that you cannot put your interest into a trust, but that is not true — you can absolutely fund your 50 percent into your trust. The benefit of doing so is that you have the freedom to choose who will inherit your share of property (e.g., your kids). If you want your brother to inherit your half, then you would designate the property as a specific gift to him.

If you transfer your 50 percent interest into your trust, then it would probably be best for your sibling to do the same. That way, his interest would bypass probate and get passed along to his beneficiaries in case he passes.

Questions will always arise when you create your Estate Plan. As I mentioned, people tend to have the same ones, so please do not hesitate in asking them — you'll never regret putting your mind at ease. As I collect more frequently asked questions, a third installment of "What Happens If . . ." will emerge.

Stay tuned for more!

Staci Yamashita-Iida, Esq. is an Estate Planning attorney at Elder Law Services of California. She can be contacted at (310) 348-2995 or staci@elderlawcalifornia.com. 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 or tax advice and should not be treated as such.

THE MAN WHO WOULD BE CHICKEN KING

Juan Pollo's Albert Okura Is Poised to Expand His Empire Beyond the Inland Empire.

PHOTOS: GEORGE TOSHIO JOHNSTON

By George Toshio Johnston,
Senior Editor, Digital & Social Media

Why did the chicken cross the road? It may have been to escape from Albert Okura. As the owner of the Juan Pollo restaurant chain, he has personally cooked more than a million and a half chickens since opening the first Juan Pollo in 1984.

Now, more than three decades later, the loquacious Sansei from the Wilmington area of Los Angeles will soon himself be crossing a road of sorts: which direction to take the company as it eyes expansion from its San Bernardino County stronghold, where most of the chain's 25 restaurants are situated, into the more competitive environs in the heart of Los Angeles County.

Unlike that lonely chicken crossing the road, however, Okura will have three traveling companions in his children, sons and recent college grads Kyle (Cal Poly Pomona, marketing) and Aaron (Cal State Fullerton, finance), and daughter Chloe (a junior at Cal State Fullerton majoring in business administration with a concentration in human resource management), all of whom are poised to inherit the family business and take it to the next level.

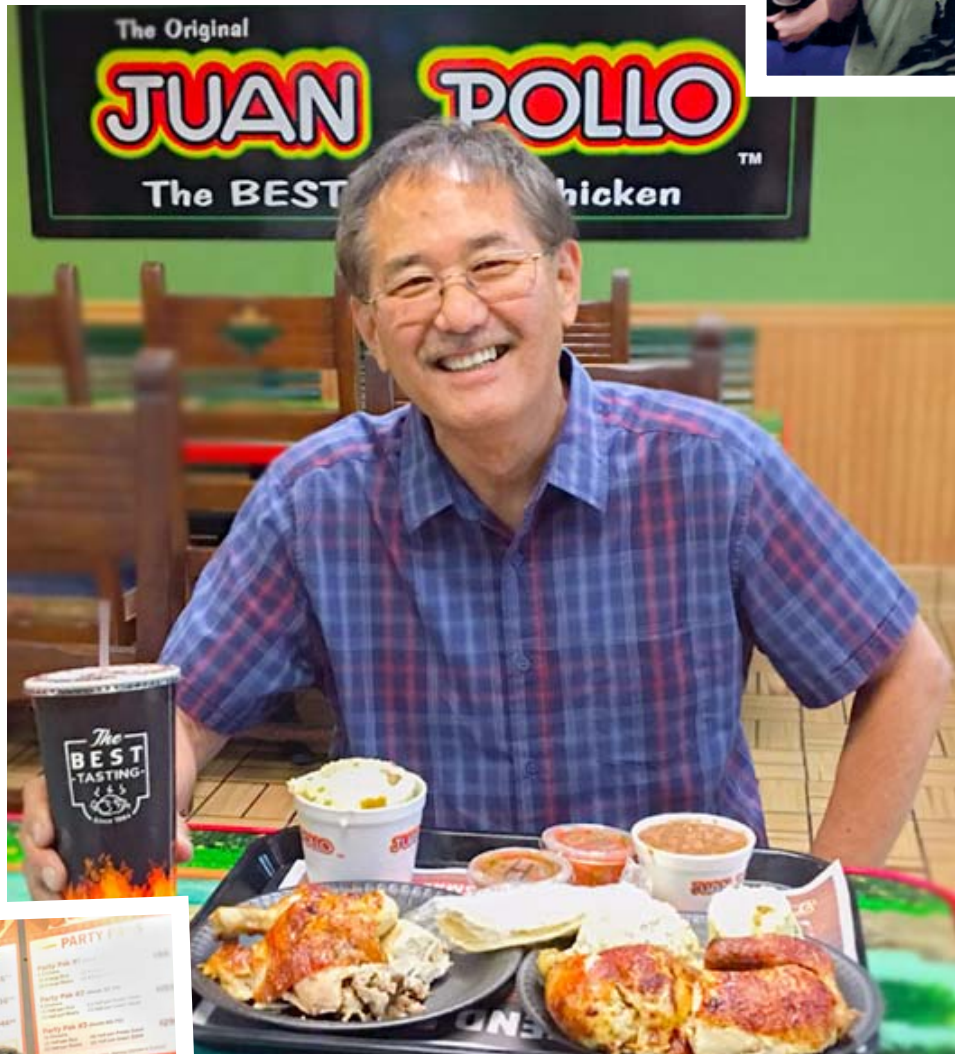
He also has an ally in his wife, Sella, a Chinese Indonesian immigrant. In his self-published book, "Albert Okura: The Chicken Man With the 50-Year Plan," Okura wrote that his future brother-in-law, Mexico-born Armando Parro, had married Sella's sister, Linda Oei. Parro told Okura he thought it was time he got married and suggested Sella, who he knew when she worked at the Carson, Calif., Del Taco he managed before launching Juan Pollo.

He wrote: "... at the time, I didn't know Sella possessed natural management abilities. Had I known, we would have gotten married much earlier."

The move to make inroads into the Los Angeles area is a course that Okura has been plotting for decades.

"Working in the Inland Empire, I've been working in the shadows the last 30 years," Okura said. "It has allowed me to perfect what I've been doing. If you go into L.A., you have to be exactly perfect."

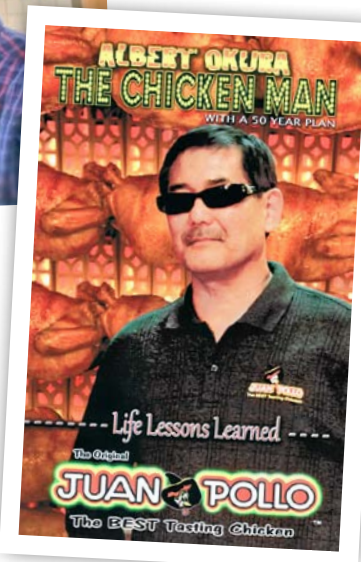
Fortunately, the fare served at Juan Pollo — chickens from a particular supplier, marinated using a custom-made recipe invented



Albert Okura gets ready to eat some of his Juan Pollo chicken at the San Bernardino branch of his restaurant chain.



Juan Pollo owner Albert Okura shows off the menu inside his San Bernardino restaurant.



by his brother-in-law and rotisserie-cooked to perfection for as long as three hours — is already there, as both restaurant critics and customers agree.

It's the other factors — upgrading the interiors and menus for Juan Pollo restaurants, making them universally appealing to diverse demographics (be it ethnic or by age), implementing a marketing plan, standardizing procedures across the board — that will be the challenge.

Then there's the decision whether to follow

the path taken by McDonald's or In-N-Out Burger. Each is tremendously successful, with the former a global corporate behemoth, the latter a profitable and regional family owned chain.

THE 50-YEAR PLAN

It's an important decision, since the competition isn't Big Macs or Double-Doubles: It's the charbroiled bird served at El Pollo Loco, which in 2014 became a publicly traded corporation and has more than 400 outlets.

Still, the differing paths taken by the burger chains are important to Okura.

"If you look at McDonald's and In-N-Out Burger, the story of two Southern California companies, they both started the exact same year," Okura said. "In-N-Out kept everything to themselves, but Ray Kroc bought out the McDonald brothers and wanted to grow all over America. It became one of the most-recognized name brands in the world."

Now, at 34 years in business and with the younger Okura kids getting ready to carry on, Albert Okura is ready to take on a new role of being the company's figurehead, the Stan Lee of the Juan Pollo Gastronomic Universe.

The decision whether to go corporate or keep it in the family is, nevertheless, simmering on the backburner. He says his kids are leaning more toward the In-N-Out model, while he wants to go global.

PHOTO: COURTESY OF THE OKURA FAMILY



The Okura family get to work cooking up some Juan Pollo chickens. Pictured (from left) are Aaron, Chloe, Albert, Kyle and Sella Okura.

At 66, Okura says he only has "a certain amount of time" to go the global route, even though he says he comes from long-lived ancestors, and hopes that continuing advances in medical science and eating more chicken than burgers will keep him healthy.

In the early 1990s, he launched a 50-yearlong plan to become the "No. 1 seller of chicken in the world" by age 99 — but if he can achieve that goal earlier, that's fine with him.

THE EARLY YEARS

To hear Okura tell it, growing up in suburban Los Angeles was typically American in an almost "Leave It to Beaver" way, mostly shielded from his Nisei parents' experiences of being incarcerated during World War II.

As a young man, his father, Tsuyoshi, was a star athlete. Later, the elder Okura became the hardest-working man Albert Okura had ever known. But it was Albert's mother, Chiyo, who made him get a newspaper route to learn responsibility. That meant he also got a bicycle, which meant mobility, and spending money, which meant comic books and baseball cards, but more importantly, fast food, which became an obsession — and his destiny.

Okura became a fan of Taco Bell, A&W, Der Wienerschnitzel, Foster's Freeze, Burger King, Jack in the Box and, of course, McDonald's.

School, on the other hand, was something that held little interest for Okura. After graduating from high school in 1969, he enrolled at Los Angeles Junior College, where he stayed until President Richard Nixon ended the mandatory draft — and then he dropped out.

A job at Burger King led him to train to become a supervisor, and he learned how a fast-food restaurant was managed. Later, he switched to Del Taco, which was founded by a former Taco Bell employee and was known for serving burgers as well as tacos. The knowledge he accrued at both places would help him in the subsequent years when it came time to launch Juan Pollo.

Juan Pollo came about in part thanks to an "uncle," George Komatsu, the brother of Ben Komatsu, who had married Okura's father's sister. Uncle George was a savant with numbers who'd moved to California from Arizona and found success in the grocery business.

According to Okura's book, Uncle George, who was the source for the necessary capital, "was instrumental at getting Juan Pollo off the ground."

FROM BURGERS TO CHICKEN

Because he loved hamburgers, Okura idolized Kroc, enjoyed McDonald's and worked for Burger King. But when he was supervising

the Del Taco in Carson, Calif., circa 1981, Okura took notice when a new restaurant began construction nearby.

Six months later, it opened for business. Its name: El Pollo Loco, and it was a sensation. But he was a burger guy, not a chicken guy. He says he never liked, for example, Kentucky Fried Chicken.

Days after the grand opening, nevertheless, a curious Okura went in and tried it. It wasn't deep-fried, it was charbroiled, on large open-flame grills in view of the customers. To his surprise, he loved it. Something told Okura that chicken wasn't just in his future, it was the future.

Turns out the Denny's restaurant chain also loved it and bought the U.S. rights from El Pollo Loco's founder — and made, according to Okura, a huge mistake by changing the marinade's recipe by reducing the salt so it was more "heart healthy." They also changed the menu, raised prices and, by 1999, Denny's had sold it.

By 1983, Okura was looking beyond Del Taco, and the opportunity came when he learned via family connections that his Uncle George had a shopping center in Ontario that had a vacant restaurant on the property. Inspired by El Pollo Loco, with start-up capital from Uncle George via his son, Robert, and help from his future brother-in-law, Parro, Okura dove in.

But rather than go the charbroiling route, Parro persuaded him to cook the chicken rotisserie style because it saved space compared with charbroiling it like El Pollo Loco did, and also because he had grown up in Mexico with rotisserie-cooked chicken.

It was a choice that made all the difference in the world, setting it apart from El Pollo Loco by tasting better and keeping longer as leftovers by not drying out. That led to the slogan: "The Best Tasting Chicken."

There was also the issue of what to name it: Don Pollo, the first choice, was already in use, so it became Juan Pollo. For a mascot, instead

of a creepy crowned king, a fawning clown or an old goateed man in a white suit, they used a cartoon chicken named Juan.

Over the years, there would be obstacles to overcome and disasters to learn from. There would also be good luck, like the rave review from a newspaper restaurant critic who never reviewed fast food, but made an exception because he loved the taste of Juan Pollo's chicken.

All along, Okura kept moving forward and growing the business, opening new locations, creating a company called Chino Restaurant Supply to supply the restaurants and finally becoming a legal franchising company, setting the stage for future growth.

SIDE ORDERS

Never one to let a marketing opportunity go to waste, Okura kept his name and that of Juan Pollo in the news by doing things some might consider publicity stunts, while others might call it savvy marketing.

The first opportunity came in 1998, when he learned that the site of the original McDonald's restaurant at 1398 N. E St. in San Bernardino was for sale for \$135,000.

As a fan and student of McDonald's and instinctively knowing the publicity value of such a move, Okura bought the site so it could be the main office of Juan Pollo and serve as an unofficial, free-to-the-public "museum" for McDonald's memorabilia donated by former employees of the original restaurant and McDonald's fans. The McDonald's Corp. wasn't amused, but there was little it could do other than make sure its trademarked intellectual property wasn't misused.

McDonald's probably wasn't too fond of the 2016 movie "The Founder," which essentially showed Kroc gaining control of the restaurant from the McDonald's brothers, either, but it drove even more visitors to Okura's historic site.

Another opportunity came in 2005 when Okura learned that another old Route 66 town, namely Amboy, Calif., was up for sale. Remembering how an old business mentor named Ray Millman regretted not buying a town when he had the opportunity years earlier, Okura ultimately paid \$425,000 to buy Amboy (and the surrounding 500 acres), which began to dry up and die almost instantly after Interstate 40 was completed in 1973. (See *Pacific Citizen* No. 3036, May 20-June 2, 2005)

Essentially a living ghost town, Amboy is a

place to gas up the car, use the restroom, buy some snacks and look at the old Roy's Motel and Café while on the way to Laughlin, Nev.

"More and more people are going every year because of social media," Okura said. "When I bought the property, there was no social media, no smartphones — it's going like crazy now," he said.

Like the historic site of the first McDonald's, Amboy attracts tourists, many from Europe, interested in old style Americana.

It remains to be seen whether Juan Pollo will someday reach the heights of Americana achieved by McDonald's, but to Okura, the future looks bright, especially with his 50-year plan, not only in the United States but also outside the country in places such as China and India.

"I have something that people will want in all these other countries," he said. "I have an opportunity for people to go make money. In most of these countries, there is no middle class, and there are all these millions of people wanting to get into the middle class. They're either wealthy, or they're poor. They could pool their money together and open a franchise from Juan Pollo, where you can't do that with McDonald's or Burger King. They're too expensive. You have to be a millionaire."

"That's the business model Ray Kroc started," Okura continued. "When he bought the company, he wanted average Americans to go make money, and at the same time, he provided jobs for the young people and he provided inexpensive food for people like me who had no money. He was like the Henry Ford of the food business, where he discounted, passed the savings on to the consumer and whoever ran the stores made money."

You may call him a dreamer, but don't call Okura loco. That's the other guys.

EDITOR'S NOTE:

A limited number of copies of the book "Albert Okura: The Chicken Man With the 50-Year Plan," signed by its author, are available for P.C. readers. To obtain a copy, enter the drawing by sending an email to editorial@pacificcitizen.org and in the subject line enter "Chicken Man" by June 15. Please include your contact information. Winners will be notified by email.

PHOTOS: GEORGE TOSHIO JOHNSTON



Albert Okura points at a mural honoring the McDonald brothers that is painted on the building where the San Bernardino Juan Pollo office is located.

TRAVELING >> continued from page 3



My mom writing a caption in the sketchbook for a photo we just took.

the trip as you go, so your loved one can relive the experience anytime.

We bought a small sketchbook, some tape, a nice pen and a Polaroid camera (there are several digital cameras now available that produce or print photos on the spot).

Everywhere we went, we took photographs of my mom with family and friends, and then we printed them out.

We taped the images in a small sketchbook and had my mom write a caption for each photo that stated the date of the picture, who is in it, where it was taken and what we're doing. She resisted at first and only wrote in the sketch book reluctantly. But wherever we went, her friends and family oohed and aaahed over the book and began writing their own messages to my mom because they could all tell, and they understood that this visit would be my mom's last. Soon, my mom came around and got into writing more complete notes.

When we returned to Colorado, my mom didn't believe me that we had just gone to Japan together. But we had proof. Within a few days, we mounted the pages of the sketchbook into a proper photo album/scrapbook and also added more photos.

She still doesn't remember the trip, but we brought the photo album to her at the Landmark Memory Care Center, and she seems to experience her final Japan trip as if it were the first time she was seeing the images.

She marvels at her white hair, asks who everyone is (until she reads aloud the names from captions that she wrote) and some long-recessed memories have surfaced. She saw a woman in a photo I took of my mom having dinner with a group of childhood friends, and after recalling her name, my mom gave a passionate and detailed description of the friend's house, just a few doors down from my grandmother's house. That night in Japan after my mom had dinner, she couldn't remember her friend. But now the memories flood back, triggered by something in the small still image. It's a cliché, but one picture truly can be worth a thousand words.

I guess if there's a blessing in dementia, it's that for my mom, everything old can be new again.

Gil Asakawa is the P.C. Editorial Board Chair and will be on a panel discussing family caregiving at the JACL National Convention in Philadelphia, July 18-22.



Sign at the home office of the Juan Pollo restaurant chain, which also happens to be the historic site of the original McDonald's restaurant and an unofficial museum dedicated to McDonald's memorabilia.

William Penn
Statue Atop
City Hall

PHILADELPHIA: *City of Neighborhoods*

JACL National Convention attendees have endless sights and food choices to discover when they descend upon the 'City of Brotherly Love' in July.



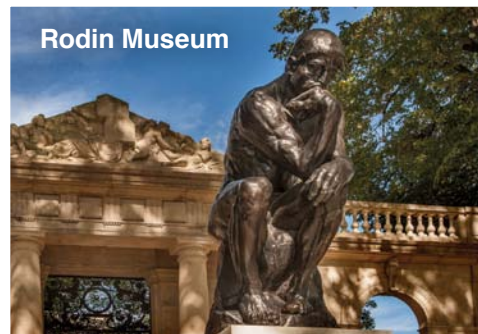
"Rocky" Steps

PHOTO: J. FUSCO/VISIT PHILADELPHIA

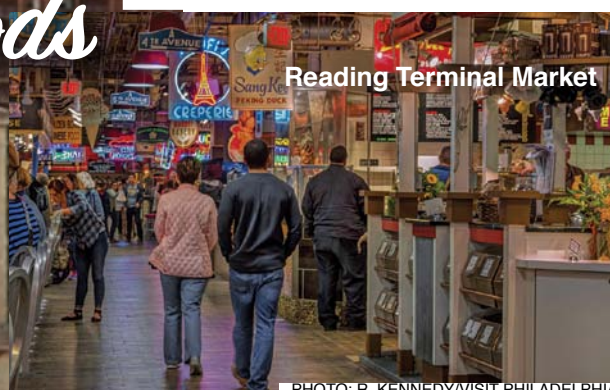


Chinatown

PHOTO: G. WIDMAN/GPTMC



Rodin Museum



Reading Terminal Market

PHOTO: R. KENNEDY/VISIT PHILADELPHIA



Chinatown Square

PHOTO: M. FISCHETTI/VISIT PHILADELPHIA

PARKWAY/ART MUSEUM DISTRICT

Designed after the Champs-Élysées and other grand avenues of Europe, the Parkway is a mile-long stretch of tree-lined sidewalks, parks and museums located half a block from the convention hotel. Philadelphia Museum of Art, perhaps best known as the "Rocky" steps, is at the end of the promenade, with Pop artist Robert Indiana's famous Love sculpture at the other.

• What to Do

One can take an early morning jog up the Parkway and run the "Rocky" steps, then walk back leisurely and enjoy the Rodin Museum's outdoor sculpture garden. There is also plenty to see at the Franklin Institute and Drexel's Academy of Natural Sciences — both are located off the Logan Square section of the Parkway, two blocks west of the convention hotel.

• Where to Eat

There are a number of trendy restaurants on Callowhill between 20th and 18th streets ranging from Japanese BBQ chain Gyu-Kaku to a taqueria owned by Iron Chef Jose Garces called Buena Onda, which specializes in fish tacos. For those looking for more variety, check out the massive Whole Foods Market located at 22nd and Hamilton streets, which features pared-down menus from several of Philly's up-and-coming restaurateurs in its newly completed restaurant row.

CHINATOWN

Philadelphia's Chinatown is both the second-oldest and -largest on the East Coast, home to some 10,000 Chinese and other Asian Americans from many different ethnic communities. Located six short blocks east of the convention



The Dandelion

PHOTO: J. FUSCO/GPTMC

Rittenhouse Square



PHOTO: M. EDLOW/VISIT PHILADELPHIA

By Rob Buscher,
Member, JACL Philadelphia
Board of Directors

Despite its growing population and increasing number of visitors, Philadelphia remains a city of neighborhoods, which is perhaps what makes it so special. There are dozens of neighborhoods to explore, each with their own distinct character located within a short walking distance of one another. As the "City of Brotherly Love" prepares to welcome JACL National Convention attendees, this article highlights a few of these spots and provides some suggestions for conventiongoers to do, see and eat between sessions this July 18-22.

Steeped in history as the first capitol of the U.S., Philadelphia was founded on the Quaker principles of religious tolerance and freedom that were evangelized by Pennsylvania namesake William Penn. It also served as the center of civic and economic life in this country until New York City outpaced its growth in the mid-19th century.

While some have derisively called it the "sixth borough" of New York, Philadelphia has established and maintained a character that is uniquely its own. Center City Philadelphia is the country's second-most-densely populated area outside of Midtown Manhattan, with a population of approximately 1.5 million in the city proper. Including the suburban metro area, Philadelphia is also the second-largest metropolitan region on the East Coast with a total population of 5.5 million, and fifth largest

city in the country.

And after becoming the first U.S. city to be officially recognized as an UNESCO World Heritage Site in November 2015, Philadelphia has firmly established itself as a premier travel destination in America.

CITY HALL

Located just a few blocks southeast from the JACL National Convention host hotel, the Sheraton Downtown, is Philadelphia's City Hall, the country's largest municipal building, which was lavishly built in the Second Empire Style that was popular during the reign of Napoleon Bonaparte in France. The City Hall Courtyard, Dilworth Plaza, and the adjacent Love Park are some of Philadelphia's most vibrant public spaces and host to a number of free events including live music, film screenings and more.

• What to Do

Join a tour of the City Hall Tower and take in the view from the observation deck, located 548-feet above ground. One can also visit the world's largest pipe organ across the street at Macy's in the old Wanamaker building for a free concert at noon daily, except Sundays.

• Where to Eat

Reading Terminal Market, Philadelphia's top food destination, is a few short blocks from City Hall located on 11th and 12th streets between Arch and Filbert. Home to more than 60 individually owned market stalls that feature an incredible variety of fresh ingredients and ready-made food, the market is also one of the few places in urban Pennsylvania where one can find genuine Amish food.

hotel, Chinatown has upward of three-dozen restaurants, bars, bakeries and cafés, including late-night food options until 3 a.m. or later.

• What to Do

Visit the Chinatown Square food hall on Race Street between 11th and 10th streets for an eclectic sampling of Asian dishes ranging from Hawaiian poke to Cambodian chicken wings and many things in between. Afterward, stop by Hop Sing Laundromat, a speakeasy cocktail bar across the street that serves top-shelf spirits in a 1920s Prohibition-era environment — just be sure to meet the dress code: No jeans or sneakers are allowed, and resist the urge to take photos or use a cell phone inside, since both are prohibited.

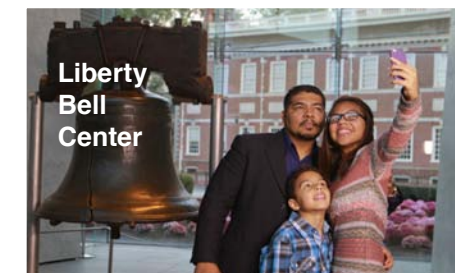
• Where to Eat

The entire neighborhood is packed full of good eats, but of particular note is Terakawa Ramen, located on 9th Street just north of Race. Known for its Kumamoto-style tonkotsu (rich pork broth) ramen, the restaurant has limited seating, so expect a 30- to 40-minute wait. After putting one's name on the waitlist, take a stroll down 9th Street to Ray's Café & Teahouse and try its 12-hour cold-brewed ice coffee, perfect on a warm day.

RITTENHOUSE

Home to many of the leaders in Philadelphia's business community and other wealthy elite, this Center City neighborhood is the undisputed shopping destination for all things fashion. Ranging from major mass-fashion outlets to specialty boutiques, Rittenhouse Square, in particular, is the place to see and be seen. The neighborhood is about a 10-minute walk

due south from the convention hotel.



• What to Do

Window shop through the main fashion corridor from the Bellevue on Broad Street, going west down Walnut Street until you hit the park on 18th. Then, catch some street performers in Rittenhouse Square or people watch from one of the many sidewalk cafés lining the park.

• Where to Eat

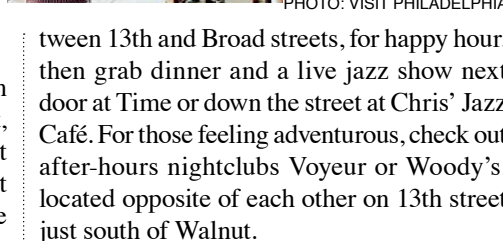
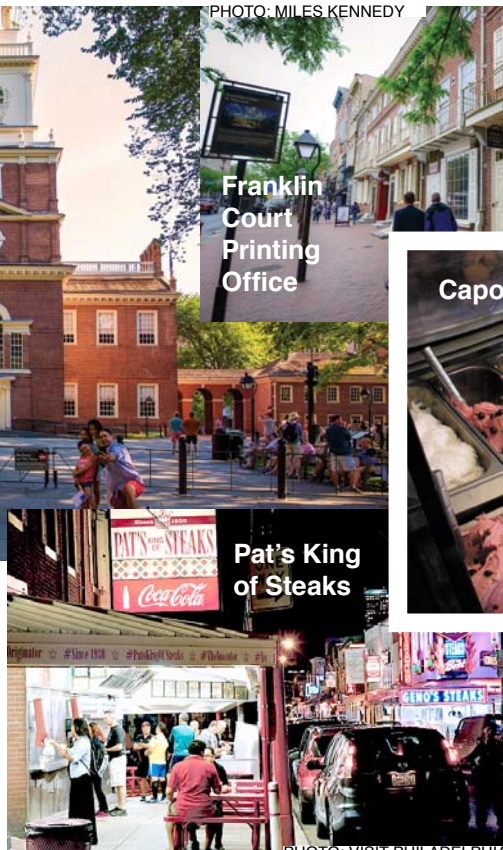
Far from standard pub fare, the Dandelion is one of restaurateur Stephen Starr's crowning achievements — mastering the best of English cuisine with an upscale flare. Fun fact: The upholstery and other furnishings were all imported directly from real pubs in the U.K. that were closing down or being renovated. Located at the corner of 18th and Sansom streets, reservations are recommended, but the Dandelion does welcome walk-ins at the bar.

MIDTOWN VILLAGE

Affectionately nicknamed the “Gayborhood” by locals, Midtown Village is a bustling restaurant and shopping corridor along 12th and 13th from Chestnut to Spruce streets that once housed Philadelphia's Greek community. Home to Giovanni's, the oldest continuously operated LGBTQ+ bookstore, Midtown Village is also the undisputed headquarters of Philly's gay nightlife. The neighborhood is about a 10-minute walk southeast from the convention hotel.

• What to Do

Stop by trendy Greek bar/restaurant Opa, located on Sansom be-



tween 13th and Broad streets, for happy hour, then grab dinner and a live jazz show next door at Time or down the street at Chris' Jazz Café. For those feeling adventurous, check out after-hours nightclubs Voyeur or Woody's, located opposite of each other on 13th street just south of Walnut.

• Where to Eat

Don't let its lounge bar atmosphere be deceiving, as Valanni, located on Spruce just east of 13th Street, is home to one of the best Mediterranean-inspired brunches in the village with a highly innovative cocktail menu as well. Afterward, visit Big Gay Ice Cream a few blocks away on South Street near Broad and try one of its signature flavors like “salty pimp.”

OLD CITY

Old City is Philadelphia's most historic district, which features dozens of Colonial-era buildings and other monuments related to the birth of American democracy. In recent decades, the neighborhood has also become a vibrant nightlife destination, complete with dozens of restaurants and bars, plus a number of art galleries that often host public events. The neighborhood is about a 20-minute walk due east from the convention hotel or a short cab ride away.

• What to Do

Visit Independence Hall (must reserve tickets in advance) for a self-guided tour of the first U.S. capitol building, then see the Liberty



Bell, which is located across the street on the corner of Chestnut and 6th streets. After that, walk east on Chestnut to the portrait gallery, which is housed in the Second Bank of

the U.S., home to oil paintings detailing many of America's Founding Fathers, then walk through Franklin Court to see Benjamin Franklin's printing press and post office.

• Where to Eat

Cuba Libre on 2nd Street just south of Market is sure to please with its innovative take on traditional Cuban dishes and selection of fresh fruit juices. For dessert, check out the Franklin Fountain, a Victorian-era soda fountain and ice cream parlor located on Market between 2nd and Front streets.

ITALIAN MARKET

One of Philly's few European ethnic enclave communities where Italian and Sicilian are still commonly spoken, this neighborhood is named after the bustling street produce market where the famed training montage in 1976's “Rocky” takes place. In recent decades, the market has also expanded to include shops and restaurants owned by newer immigrant communities from Southeast Asia and Central America. Located two miles south of the convention hotel, it's probably best to take a cab here.

• What to Do

Enjoy the sights and smells of Old World Italy by way of South Philly's Italian American community. Visit Claudio's Specialty Foods on 924 S. 9th Street to sample its house-aged sharp provolone cheese and Isgro Pastries on 1009 Christian St. for the cannoli. Walk down 9th Street, south of Washington Avenue, to check out the Mexican section of the market and grab a paleta (Mexican popsicle) from El Pueblo Refresqueria on the corner of 9th and Ellsworth streets.

• Where to Eat

For home-style Italian American food, Villa di Roma on 9th Street, just south of Claudio's, is always a great bet, or for fresh fish, check



out Anastasi Seafood at the corner of 9th and Washington streets. But for those really wanting to try a famous cheesesteak, then walk down 9th street to the intersection of Passyunk Avenue, home to the famous Pat's King of Steaks and Geno's Steaks, which are opposite of each other — both are open 24 hours.

PASSYUNK SQUARE

An emerging neighborhood in South Philly located south of the Italian Market, Passyunk Square is a great place for dining or shopping at one of its fashion boutiques.

• What to Do

Grab a gelato from Capogiro, located on Passyunk just south of Tasker Street, and people watch at the Singing Fountain in the square.

• Where to Eat

Visit Saté Kampar on Passyunk Avenue near the corner of 13th street, Philadelphia's only Malaysian restaurant and one of the few places where customers can order halal and non-halal meals from the same kitchen. A Malaysian immigrant, chef/owner Ange Branca strives to re-create the integrated diversity of her native Kuala Lumpur, inviting Muslims and individuals of other faiths to break fast together during their Iftar dinners in the month of Ramadan. Currently, the restaurant is open for dinner service only, and reservations are recommended.

UNIVERSITY CITY

Located on the West bank of the Schuylkill River, University City is just two subway stops away from the City Hall station on the Market Frankford line or a 10-minute cab ride from the convention hotel. Named for its proximity to Ivy League giant University of Pennsylvania and STEM-heavy Drexel University, both campuses have ample outdoor space and dining options.

• What to Do

Visit Penn's Institute of Contemporary Art, located at the corner of 36th and Sansom streets, then head due south to stroll through Penn's scenic Locust Walk. End this trip with a visit to the Penn Museum of Archaeology, which features one of the world's most extensive Egyptian collections; it currently is housing a special exhibit on Middle Eastern art in the age of ISIS titled “Cultures in the Crossfire: Stories From Syria and Iraq.”

• Where to Eat

Japanese chef Hiroyuki “Zama” Tanaka recently opened his izakaya concept coZara at the corner of 33rd and Chestnut streets. Before opening his own restaurant, Tanaka oversaw the kitchen at Iron Chef Morimoto's Philadelphia restaurant, Morimoto. Craving soul food? Then try Baby Blues BBQ at 34th and Sansom streets.

These are just some of the many highlights Philadelphia has to offer. Convention is only a few weeks away. Mark these suggestions down and get ready to experience what is sure to create memories that will last a lifetime! ■



Mikami family circa 1925



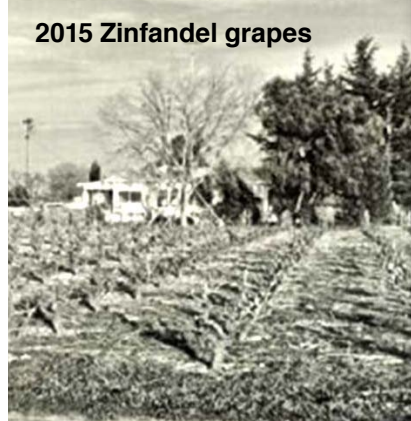
Jason Mikami's mother, Aiko



Aiko Mikami posing near the new vines Jason planted to revitalize the vineyard



Jason Mikami in 2008



2015 Zinfandel grapes

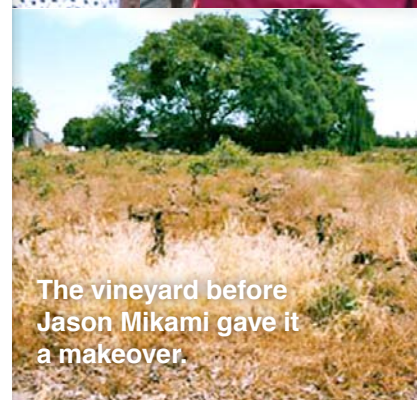


PHOTOS: COURTESY OF JASON MIKAMI

Preserving Honor

For Jason Mikami, his Mikami Vineyards produces more than award-winning wines — it's all about carrying on a family legacy.

Zinfandel grapes growing in the Mikami Vineyards in October 2012



The vineyard before Jason Mikami gave it a makeover.



Jason Mikami rebuilt his father's vineyard to make it vibrant again.



The new vines growing in 2005 after Jason Mikami redid the vineyard.



Jason Mikami in 2016



August 2017 grapes

By Kristen Taketa,
Contributor

For years, Jim Mikami cared for each of the more than 5,000 grapevines in his Northern California vineyard himself.

He tracted the land. He irrigated each row. He pruned every vine. If Mikami hadn't suffered a fall from a ladder that paralyzed his body, he may well have continued single-handedly cultivating his vineyard into his 80s.

"With the exception of harvest, everything was done with his bare hands," said Jason Mikami, Jim Mikami's son. "I think he was just really attached to the fact that he could produce something and see the fruits of his labors, literally. I think that's what kept him going."

It's this attitude, which echoes *gaman*, or persevering through the seemingly unbearable, and *shouganai*, or enduring with dignity, that underlies not just the history of Mikami Vineyards but also of the Japanese American Mikami family. It's what helped get them through discrimination and violence in World War II, and it's what helped build their strong, award-winning vineyard.

Unlike his father and his grandfather, Jason Mikami doesn't need the vineyard to make a living — he's worked with computers and technology since the rise of the dot-com movement, and he now manages an engineering team at Uber. However, he also grows grapes and makes wine to carry on a family legacy. He does so to preserve what he calls "family honor."

"The real reason for doing this is really about family," Jason Mikami said. "It's more of a labor of love and doing something that ties back to my dad and my grandfather."

The Mikami family first set its roots in America in 1896, when Jason's grandfather moved to the U.S. from Japan and settled in the farming town of Lodi in Northern California. Like other immigrants, he came here looking for a better life.

The elder Mikami knew nothing about grape-growing, but he took it up because grapes were the hottest crop to grow in Lodi. About 14 years later, Jason's father, Jim, was born, destined to follow in his father's footsteps and take up grape farming.

Then, WWII arrived at their doorstep. He didn't own any land by that time, but Jason's grandfather had just bought a brand-new car. The family hadn't kept the car a month before they were told to abandon it and nearly all their other possessions and move to an internment camp, located 2,000 miles away in Rohwer, Ark. A local California family let them and other Japanese American families store some of their belongings in a barn, so they wouldn't have to give up everything.

Jason's mother, Aiko Mikami, meanwhile, was becoming a victim of the war on the opposite side of the world. Aiko Mikami was living in Hiroshima when, in 1945, Americans dropped an atomic bomb on the city. The force of it burned her and buried her in debris. She made it out alive, but her brother did not.

After the war, Jim Mikami returned to Lodi

and lived with a few other families in the barn of the local family that had held on to their leftover belongings.

The Mikamis bought their own vineyard for the first time in the late 1940s, a 30-acre property that Jason Mikami's uncle's family currently owns.

In 1958, Jim Mikami married Aiko through an arranged marriage. She joined the Mikami family in Lodi, which was a small and rural town compared to her bustling home city of Hiroshima. The fact that she was moving to a country that had killed her brother and scarred her body did not fail to pain her and her family, Jason Mikami said.

But she was determined to bring to America her passion for the Japanese arts, including tea ceremonies, the shamisen and ikebana, Jason Mikami said. Even though Lodi turned out to be much smaller than she thought, Aiko Mikami did end up teaching many people in the Central Valley, even helping to found a tea ceremony group in San Francisco, Jason Mikami said. In that way, she, too, like her husband, embraced the spirit of *shouganai*.

Jim Mikami bought the current family vineyard in the 1960s, shortly after marrying Aiko. The vineyard is about 15 acres and was first built in 1902.

When Jim Mikami took over the small farm, only two varieties of grapes were already growing there — about one-third were Zinfandel wine grapes, and two-thirds were the then-Lodi-famous Tokay table grape.

Tokays were a Lodi specialty. They contained seeds, had crisp reddish-yellow skin, had "full, fruity flavor" and were one of Lodi's most popular grapes near the early 20th century, according to the *Lodi News-Sentinel*.

But over time, seedless grapes superseded Tokays in popularity. Tokays became hard to find in Lodi because customers just didn't want them anymore, according to the *News-Sentinel*.

The Mikami family barely made any money with Tokays, Jason Mikami said. Jim Mikami was one of the few Lodi growers to hold on to Tokays. He never swapped Tokays out himself, partly because it would've been financially difficult for him to do so, Jason Mikami said.

Jim Mikami, paralyzed by his fall from the ladder, grew weaker in health into his 80s. While he did, the vineyard he had toiled over and cultivated with his own hands fell into disarray. The vineyard had become a wild grassland of yellow brush that had swallowed the vines and rows.

Around the time Jim Mikami passed away in 2005, it was up to his son, Jason, to decide what to do with the vineyard.

Jason Mikami cleared away the brush, carved out neat rows, dug a sustainable irrigation system and planted young, new vines. He replaced all the Tokay grapevines with Zinfandels, a highly popular California grape. He dedicated a small block of the vineyard to making wine.

The decision to only grow one grape variety at first was intentional.

"The concentration and the flavor profiles of the wine will be somewhat diluted if you're



The Zinfandel 2015 captured a gold medal in the prestigious San Francisco Chronicle Wine Competition.



Mikami Vineyard Manager Mike Manna (left) and winemaker Kian Tavakoli

trying to produce too many grapes,” Jason Mikami said. “We try to manage the fruit load and maintain a good balance between fruit and vine health.”

Here’s how Jason Mikami explains the philosophy behind the type of wine his vineyard aims to produce:

“Lodi is oftentimes known for ‘big wines,’ and what ‘big wines’ means is very fruit-forward, jammy, pretty high in alcohol, packs a big punch in your mouth, which some people

do like But what we try and produce is something more balanced, meaning that it has some acidity to it, so that when you’re drinking, you’re not overwhelmed by alcohol but sort of have a more lively taste through the acidity.

You’re not trying to overwhelm the senses.”

Jason Mikami also said that, unlike some other wineries, he avoids trying to produce tastes with heavy oak or smoky undertones.

“We farm in a completely sustainable, bio-dynamic fashion, where you look to sustain the vineyard forever,” he said.

That means growing a very small number of varieties of grapes — while the vineyard has specialized in Zinfandel the past few years, Jason Mikami also has a dry rosé and is debuting a petite sirah later this year. The vineyard is small, producing only about 300 cases.

Sustainable practices also means limiting the use of pesticides and the number of times a field is tracted. Jason Mikami avoids tracting too much because it either creates dust and scatters dirt, or it compacts the soil.

He also uses French oak barrels to age the wine. “Everything is done in a very much artisanal winemaking fashion,” he said.

The Mikami Vineyards’ most recent Zinfandel, a 2015 wine, was aged in these barrels for about 20 months. What resulted was a wine with a “deep, dark-red color with a black-cherry red hue,” “aromas of red and black fruit” and “wild bramble, roasted coffee and subtle vanilla notes,” as it is described on the vineyard’s website. “On the palate, the wine is soft, but held up with an upright tannic structure, and delivering flavors of blackberries, cocoa and dried herbs.”

The Zinfandel 2015 was award-winning,

capturing a gold medal in the prestigious San Francisco Chronicle Wine Competition. Like every other Zinfandel that Mikami Vineyards has produced, the 2015 wine sold out.

How did he learn all this about growing grapes and winemaking?

Jason Mikami was not only taught by his father, but he also took viticulture courses at the University of California, Davis. He’s been working with wine for 13 years.

For the vineyard’s success, Jason Mikami also credits his winemaker, Kian Tavakoli, who also studied at Davis and has worked at prestigious Napa Valley wineries Opus One and Clos du Val.

As an award-winning winemaker, graduate of the University of California, Berkeley, and successful technology start-up leader, Jason Mikami’s life looks starkly different from that of his parents. But he still makes sure he keeps his Japanese American heritage close.

He has taught his 10-year-old daughter a lot about the history of her family, including her grandparents’ experiences during WWII. He also takes her to Japanese language school on the weekends, and she plays basketball in a Japanese American league. Jason Mikami also has been active in his local JACL chapter, including attending fundraisers and other events.

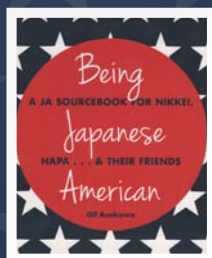
“I really do think the Japanese American community is a dwindling community in terms of just pure numbers. I have a strong desire to continue to talk about our history,” he said. “As I’m getting older now, there is a lot to be said about wanting to do more for your community.”

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The National Publication of the JACL

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A NATIONAL GUIDE TO NOTABLE COMMUNITY EVENTS

CALENDAR

National

JACL National Convention
Philadelphia, PA
July 18-22

Sheraton Downtown
201 N. 17th St.

Join JACL at its National Convention, themed “Redress, Resistance and Reconciliation.” JACL will look back on the success of redress in this, the 30th anniversary of the passing of the Civil Liberties Act of 1988. Don’t miss this opportunity to support JACL and help further its mission of ensuring civil rights for all.
Info: Visit: <https://jacl.org/2018-convention/>.

NCWNP

Japanese Cultural Fair
Santa Cruz, CA
June 9

Mission Plaza Park (in front of Holy Cross Church)
103 Emmett St.

Price: Free

The purpose of the Japanese Cultural Fair is to provide an opportunity for the community to increase its awareness and understanding of the Japanese community in Santa Cruz County as well as Japanese culture, both traditional and contemporary. Come out and experience this event, which has been held for 30 years.

Info: Call (831) 462-4589 or email jcf@baymoon.com.

Stockton JACL Scholarship Luncheon

Stockton, CA
June 10; 1-3 p.m.
Peking Restaurant
7555 Pacific Ave.

Price: \$15 per person

Join the Stockton JACL at its Scholarship Luncheon, where the keynote speaker will be Linda Luna, superintendent of West Sacramento Unified School District. Come out to congratulate the graduates and enjoy a delicious seven-course meal.
Info: Call Joyce Tsutsumi at (209) 478-2968.

2018 Community Picnic
Aptos, CA
June 23; 11 a.m.-4:30 p.m.
Aptos Village Park
100 Aptos Creek Road

Price: Admission is free but food is available: \$8 for Adults and Teens; \$5 for Seniors and Children 6-12; Free for Kids 5 and Under

You and your family/clan are invited to the 2018 community picnic, a tradition of Watsonville’s Nihonmachi for more than 100 years. Sponsored by the Watsonville-Santa Cruz JACL, this event will feature a delicious picnic lunch including teriyaki chicken, hot dogs, beans, rice, bread, salad, drinks, strawberries and ice

cream. All are welcome. Come out and enjoy a great day with friends and family!

Info: Visit www.watsonvillesantacruzjacl.org.

24th Annual Nikkei Open Golf Tournament
San Mateo, CA

July 16
Peninsula Golf and Country Club
701 Madera Dr.

Price: \$250 Early Bird Registration; \$275 General

Come join the JCCCNC and enjoy a beautiful day of golf at the private, members-only Peninsula Golf and Country Club. The field is open to 144 players, and registration includes one round of scramble play, cart, tee prize, hole-in-one and closest-to-the-pin prizes on all par 3, plus lunch and dinner.

Info: Call (415) 567-5505.

PSW

‘What We Carried: Fragments & Memories From Iraq & Syria’
Los Angeles, CA
Thru Aug. 5

Japanese American National Museum
100 N. Central Ave.

This exhibition of photographs by Jim Lommasson captures cherished personal objects brought to the U.S. by Iraqi and Syrian refugees who successfully resettled in the States. Bearing hand-written notes by their owners that explain what the objects mean to them, these images are a testimony to the common threads that bind all of humanity: love for family, friendship and the places people call home. This traveling exhibition’s theme echoes one found in discussions of the JA incarceration experience during WWII.

Info: Visit janm.org.

Straight Outta Little Tokyo 3
Los Angeles, CA

June 16; 6 p.m.-1 a.m.

Nishi Hongwanji Buddhist Temple
815 E. First St.

Price: \$25 Presale (online ticket sales end June 14 at midnight); \$30 At the Door

Support a great cause while enjoying ’90s hip-hop music featuring live bands, DJs, food trucks, bars and more to benefit the Terasaki Budokan, which is now being built in Little Tokyo. Must be 21+ with a ticket to enter (no exceptions).

Info: <https://www.terasakibudokan.org/solt3/> or <https://m.facebook.com/StraightOuttaLittleTokyo/>.

Natsu Matsuri Fest
Venice, CA

June 23, Noon-9 p.m.; June 24, 11 a.m.-8 p.m.

Venice Japanese Community Center

12448 Braddock Dr.

Price: Free

Join the VJCC at its annual Natsu Matsuri, which celebrates the Marina Del Rey area’s Japanese American community with Japanese cuisine and cultural exhibitions. Delicious food, games, cultural demonstrations and performances will take center stage. Saturday also includes the announcement of Miss Western Los Angeles.

Info: Email office@vjcc.com.

2018 Nishi Hongwanji Buddhist Temple Obon

Los Angeles, CA

July 7 and 8; 2:30-9 p.m.

Nishi Hongwanji Buddhist Temple
815 First St.

Price: Free

Don’t miss this year’s Obon festival featuring Bon Odori, live music and taiko, flowers, carnival games, farmer’s market, cultural exhibits, bingo and delicious food. All are welcome to attend this annual celebration to honor and remember loved ones.

Info: Visit nishihongwanji-la.org.

PNW

‘A Dragon Lives Here’ — Part 4
Seattle, WA

Currently on exhibit

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

Price: \$17 General museum admission for adults

Created in partnership with the Bruce Lee Foundation, this exhibit, Part 4 in a series, hones in on the legendary martial artist’s Seattle roots and the fact that the city, now known as a city for innovation, technology and entrepreneurs, also played a key role in shaping Bruce Lee and his groundbreaking approach.

Info: Visit wingluke.org.

All Things Japanese Sale
Seattle, WA

Aug. 17-19

JCCCW

1414 S. Weller St.

Save the date for the All Things Japanese Sale, a large rummage sale hosted by the Hosekibako: Japanese Resale Shop at JCCCW. The sale will feature a wide variety of Japanese items, including more than 1,000 antiques and collectibles with prices starting at just \$0.25 — there will be something for everyone!

Info: Visit jcccw.org.

IDC

41st Utah Asian Festival
Sandy, Utah

June 16; 10 a.m.-7 p.m.

Mountain America Expo Center
9575 S. State St.

Price: Free and all are welcome
Presented by the Asian

Association of Utah, this annual festival will feature 15 countries through performances, exhibits, food and hands-on cultural demonstrations. Come enjoy a pageantry of arts and culture represented by the Bhutan, Cambodian, Chinese, Filipino, Hawaiian, Hmong, Indian, Indonesian, Japanese, Korean, Laotian, Taiwanese, Thai, Tibetan and Vietnamese communities.
Info: Visit utahasianfestival.com.

2018 Minidoka Pilgrimage
Twin Falls, ID

July 5-8

See Registration information for event address, lodging information and more.

This is a great opportunity to learn, share memories and ask questions about the Minidoka experience. Consider participating as a way to bring your family together and reconnect with friends. Several trip packages are available that include lodging and transportation options.

Info: For online registration, visit <http://minidokapilgrimage2018.bpt.me/>.

MDC

‘Courage and Compassion: Our Shared Story of the Japanese American WWII Experience’

St. Paul, MN

June 30-Sept. 3

Historic Fort Snelling Visitors Center

200 Tower Ave.

Price: Free and open to the public. Viewing hours are Tues.-Fri., 10 a.m.-4 p.m.; Sat., Sun. and Labor Day, 10 a.m.-5 p.m.

The Twin Cities chapter of the JACL and Historic Snelling present this traveling exhibition developed by the Go for Broke National Education Center, which chronicles the Japanese American WWII experience. In addition, the TC JACL education committee has produced a local component that consists of stories involving JA community building and civic engagement throughout Minnesota.
Info: Contact tcjacl.org.

Tomodachi Super Senior Luncheon
Minneapolis, MN

July 14; 11:30 a.m.

Hibachi Buffet

111 E. Lake St.

Price: Adults 75+ are free; \$11 buffet lunch

Co-sponsored by the Twin Cities JACL, Nikkei Project and the Twin Cities Buddhist Assn., this is a great excuse to visit with longtime friends in this community appreciation event! All are welcome to attend!

Info: For reservations, call Todd Tsuchiya at (952) 975-0047 or email ttsuchiya@comcast.net.

Japanese Cooking Class
Minnesota

Aug. 4; 2 p.m.

Price: Free for JACL members; \$10 nonmembers

Interested in learning to make different kinds of sushi? Rachel Matsumoto will teach a class on sushi making and a noodle dish. Class size is limited to 10 people, so be sure to sign up early!

Info: For additional details and address information, call Gloria Kumagai at (763) 377-5602 or email Gloriak377@aol.com.

EDC

Philadelphia Chinese Lantern Festival

Philadelphia, PA

Thru June 30

Franklin Square

200 N. Sixth St.

Price: Free

The Philadelphia Chinese Lantern Festival returns for its third year of illuminating Franklin Square with grand, artistic creations. The area will come alive with 15,000 LED lights across 28 different displays featuring 1,500 works of art.

Info: Visit www.visitphilly.com.

Japanese Prints: The Psychedelic Seventies

Boston, MA

Thru Aug. 12

Museum of Fine Arts

465 Huntington Ave.

Expo ’70 in Osaka, Japan, marked the beginning of a period of prosperity that lasted more than a decade and resulted in Japan’s participation in the development of global art styles of the time — in particular, the mind-bending motifs and chromatic verve of psychedelic art, which was reflected in fashion, architecture and graphic design. This exhibit brings into light that experimental period of time.

Info: Visit <http://www.mfa.org/exhibitions/japanese-prints-the-psychedelic-seventies>.

Last Defense: The Genius of Japanese Meiji Metalwork

Worcester, MA

Thru Sept. 2

Worcester Art Museum

55 Salisbury St.

This exhibition focuses on the genius and versatility of metalworkers during the transitional period of the Meiji Restoration. With the decline in the samurai class, armormakers applied their skills and artistry to new types of metal products, from toys to decorate art.
Info: Visit <http://www.worcesterart.org/exhibitions/last-defense-japanese-metalwork/>.

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Events in the calendar section are listed based on space availability. Place a ‘Spotlight’ ad with photos of your event for maximum exposure.

FOR MORE INFO:

pc@pacificcitizen.org
(213) 620-1767

IN MEMORIAM

TRIBUTE

Adachi, Haruko, 99, Whittier, CA, March 6; she was predeceased by her husband, Masakane Adachi, and son, Thomas Yuji Adachi; she is survived by her children, Kumiko Gerber, Kazumi (Roosevelt) Suzuki, Katherine Yukiko Adachi, Keiko Anne (Fred) Morisaki and Ronald Adachi; she is also survived by many nieces, nephews and other relatives; gc: 8; ggc: 15.

Doi, Douglas Michitsura, 88, Glendale, CA, March 29; he was predeceased by his wife, Kathryn Michiko Tokinobu Doi; he is survived by his children, Lisa Doi (Mark Peterson), Sanford Doi and Candice Doi; brothers, Norio and Kazuo Doi; gc: 2.

Egusa, Toyoko, 95, Palo Alto, CA, March 22; she was predeceased by her husband, George; she is survived by her sons, Moss, Glen, Dan (Yumi), Jerry (Suzanne), and Ken; gc: 9; ggc: 8.

Gekko, Mitsugi, 91, Gardena, CA, March 8; he was predeceased by his wife, Emiko; he is survived by his children, Steve (Jeanne), Rich (Teri) and Sharon Gekko; he is also survived by many nieces, nephews and other relatives; gc: 7.

Hirabayashi, Alice, 78, Gardena, CA, March 10; she is survived by her husband, Stan Hirabayashi; children, Shelly (Kenny) Baba and Craig (Phoi) Hirabayashi; siblings, George (Carolyn) Yoda and Suzan (Morgan) Nishiguchi; sister-in-law, Betty (Kaz) Sato; she is also survived by many nieces, nephews and other relatives; gc: 6.

Iida, Ted Teruhiko, 91, Sylmar, CA, March 15; he is survived by his wife, Chieko Iida; children, Lorraine (Keith Fudenna), Douglas (Chris), Calvin and Robert (Diana Mausser) Iida; siblings, David (Kazuko) Iida, Hide Yamada, George (Dorothy) Iida, Nancy Iida and Helen Oshiro; sister-in-law, Kazumi Fukawa; she is also survived by many nieces, nephews and other relatives; gc: 4.

Kazunaga, Sakai, 93, Los Angeles, CA, March 30; he was predeceased by his wife, Betty Ayako; he is survived by his children, Ron Kazunaga, Jon Kazunaga and Karen Samuelson; sister, Sachi Miki; gc: 1.

Kuwahara, Rev. Koshi Hiroyuki, 83, Los Angeles, CA, March 12; he is survived by his wife, Mitsuyo Kuwahara; children, Kenny (Hiroko) and Emily (Ian Barner); he is also survived by many other relatives in Japan; gc: 4.

Monuki, Sakiko, 89, Torrance, CA, March 5; she was predeceased by her husband, Al; she is survived by her children, Edwin and Louise; she is also survived by brothers; many nieces and nephews; gc: 6.

Muraoka, Harold, 87, Mission Hills, CA, March 15; he is survived by his wife, Shigeko; children, Russell, Douglas (Cori) and Cheryl (Richard) Ito; brothers, Victor (Lois) and Monroe Muraoka; mother-in-law, Setsuko Mukai; sisters-in-law, Emmy (Tadashi) Yamaoka and Clarae Muraoka; brothers-in-law, Elmer Boomhower and William Smailes; he is also survived by many nieces, nephews and other relatives; gc: 4.

Nakayama, Tsunero, 98, San Francisco, CA, Feb. 6; during WWII, she was incarcerated at the Tanforan Assembly Center in CA and the Topaz WRA Center in Utah; she was predeceased by her husband, John S.; she is survived by her children, Suzanne and David; gc: 1.

Nishi, Keiko, 77, Los Angeles, CA, Feb. 21; she is survived by her husband, Tak; children, Naomi (Norm) Sakai and Daniel (Kristal) Nishi; gc: 4.

Nishikawa, Fumiko, 100, Los Angeles, CA, Jan. 25; she was predeceased by her husband, Charles; she is survived by her sister, Sachi Ochiai; a niece, four nephews and many grandnieces and grandnephews.

Ohara, Veronica, 97, Los Angeles, CA, March 10; she was predeceased by her husband, Masatomo; sons, Harry and Dick; she is survived by her daughters, Nancy Okamura and Lily (Gene) Van Vleet; gc: 7; ggc: 7.

Sato, Ellen, 57, Fullerton, CA, March 11; she is survived by her husband, Fred Simon; stepchildren, Katie Salamon and Philip Simon; father, George; father-in-law, Fred Simon Sr.; siblings, Eric, Curtis and Jodi; a niece and three nephews; gc: 2.

Shigekawa, Satsuki, 99, Los Angeles, CA, March 8; he was predeceased by his wife, Edna Sakimoto Shigekawa; son, Kenneth Shigekawa; he is survived by his children, Janet (Mark) Nakamaru and Philip (Lucy) Shigekawa; gc: 5; ggc: 1.

Taggart, Sharon Naomi Aono, 77, Santa Rosa, CA, March 15; she is survived by her daughter, Marisela (Kraig) Singleton; aunts, Mae Kakehashi and Mary Nomura; uncle, Bill (Yetsko) Fukawa; gc: 6.

Tanamachi, Yaeko, 102, Torrance, CA, April 8; she was predeceased by her husband, Roy; son, Cary; she is survived by her children, Don (Jane), Glenn (Kathi) and Linda (Ken) Kishiyama; daughter-in-law, Linda; gc: 8; ggc: 4.

Umekubo, Masao, 89, Seal Beach, CA, March 17; he is survived by his siblings, Tsutomu "Tootie" Umekubo and Ikue (Norio) Akashi; he is also survived by many nieces, nephews, grandnieces and grandnephews. ■

SHIGENOBU 'SHIGE' IMAI



On April 18, 2018, Hood River lost one of its longtime treasures. "Shige" Shigenobu Imai passed away at Providence Hood River Memorial Hospital at the age of 98. Shige was born on Jan. 16, 1920, on Dee Flat just a half mile from where he farmed for 60-plus years. Shige lived an honorable life and was a devoted husband and father.

Shige was the eldest of seven children. He was 7 years old when he was sent to live with his paternal grandparents in Okayama Prefecture in Japan. After three years, he was anxious to come home, so when the opportunity arose, he hopped on a boat with his uncle and sailed home to the U.S. Having taken time away from school to help on the family farm in addition to his absence while in Japan, he graduated two years behind his age group from Hood River High School in 1940. After graduation, he continued to work on the family farm until the bombing of Pearl Harbor. In an effort to prove his loyalty to the U.S., he volunteered to serve his country by enlisting in the Army. He was proud to serve his country during such an extraordinary time while his family was interned in concentration camps. Shige is featured in Linda Tamura's book, "Nisei Soldiers Break Their Silence: Coming Home to Hood River," which is a compelling story of courage, community, endurance and reparation, which shares the experiences of 2nd-generation Japanese Americans (Nisei) who served in the U.S. Army during World War II. After serving in the 162nd Processing Company, guarding and processing PW's in Honouliuli, Hawaii, Shige returned to Hawaii for a brief period of time. Shortly thereafter, he decided to become a college student at the University of Oregon. Farming was calling, and Shige returned to the Hood River Valley to grow apples and pears as an orchardist on Dee Flat. He married Mary Toda of The Dalles in March of 1949, and they have one daughter.

Throughout his lifetime, Shige enjoyed volunteering for many activities. Serving as a volunteer fire Chief and fire fighter for the Dee Fire Department was one of the highlights of his life. He gave 110% of himself as he took his responsibilities to the community seriously. Many folks in Hood River may remember the infamous and successful Chow Mein Dinner, which was held at Wy'East High School as a fundraiser for the fire department. Other volunteer positions and lifetime memberships were with the American Legion, VFW and the Upper Valley Lion's Club. He was also a member of the JACL and the Oregon Nikkei Legacy Center. Shige was interested in preserving Japanese American history and culture. He enjoyed two trips to Japan with the Hood River Tsuruta Sister City program and was delighted to include a visit with family in Okayama Prefecture, where he spent time as a child.

Shige worked for Diamond Fruit Growers for 28 years and "retired" to his apple and pear orchard. He took especially great pride in his highly sought after Asian Pears. Enjoying meeting neighbors and return customers was an aspect of being a part of the annual Arts and Crafts Fair during Harvest Fest that he looked forward to for over 20 years. As an orchardist, Shige worked hard over the years and was always delighted to share his knowledge of raising apples and pears with

several generations of Japanese Agricultural Trainees.

At the age of 90, Shige finally stepped away from farming and realized how much he could enjoy full retirement. He sold the farm and moved into Providence Down Manor and involved himself in his new retirement community. He made many new friends at his new home and was highly thought of over the years that he lived there. He was always finding ways to stay fit through physical exercise, nutritious eating and using Sudoku to exercise his mind. The social interactions through bingo, card games and field trips and growing a small garden kept him busy at his new home in town.

Shige first learned to use a computer at the youthful age of 82, where he enjoyed learning to formulate Microsoft Excel spreadsheets. He was always striving to keep his brain active and young. He was a strong advocate for staying active in order to live a long and happy life. He loved to cook and in his younger years he enjoyed fishing with his father, brothers and friends. He learned how to prepare traditional Japanese foods and fish that he had caught. His daughter remembers many fishing trips with her father both on the Columbia River and deep sea fishing at the Oregon coast. He always enjoyed hobbies, gardening and new technology and you just never knew what kind of project you would find him involved in. One of Shige's favorite things was to share the fruits of his labor.

In 2012, Shige was honored to receive the Congressional Gold Medal for his service in the Military Intelligence Service during WWII. He was a proud yet humble and gentle man. He was especially proud of his Japanese heritage and being able to overcome the difficulties that family and Japanese friends endured during and just after the war. He was interviewed for OPB's "Oregon Experience" on PBS, which will air sometime toward the end of this year.

In 2015, with his daughter at his side, Shige traveled to Washington, D.C., on the Honor Flight to see the WWII Memorial. He was extremely honored to have had this opportunity and to meet and enjoy camaraderie with other veterans.

Shige is survived and will be deeply missed by his daughter, Sheri Imai-Swiggart and her husband, Brad Swiggart, of Lynden, Wash. He is also survived by his brothers, George Imai of Hood River, Ore., and Tetsuo Imai of Placentia, Calif.; several cousins; many remarkable nieces and nephews; as well as great- and great-great nieces and nephews, all of whom he was very proud of. He was preceded in death by his wife, Mary Toda Imai; parents, Tomoyoshi Imai and Kotono Moriyasu Imai; brothers, Hitoshi and Shiro Imai; and sisters, Molly Lessner and Akiko Nakamura; nieces, Christie Nakamura, Arlene Schlosser and Julianne Beliel; and nephew, Dale Imai.

Memorials in Shige's name are encouraged and should be directed to the Oregon Nikkei Endowment; 121 N.W. 2nd Ave. Portland, OR 97209 (503) 224-1458.

A memorial and celebration of Shige's life was held June 2 at Anderson's Tribute Center. Graveside rites with military honors was held at Idlewild Cemetery.

Visit www.AndersonsTributeCenter.com to leave a note of condolence for the family.

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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By Ron Mori

P*ura vida*. I heard it throughout my recent family trip to Costa Rica. By the second day, I understood what the locals meant by *pura vida*, which roughly translates to “pure life, simple life,” and as I found out, it’s more than a phrase and more a way of life throughout Costa Rica.

A recent AARP Travel survey reveals some noteworthy trends in preferences and other areas regarding travel. For one: The survey found that people are increasingly wanting their trips to be true escapes that leave them feeling recharged. This certainly applied to our family with the end of the school term and a chance to break away from work.

Survey Results

Just what motivates people to hit the road? About 57 percent of Boomers travel to spend time with family and friends, the same amount as last year. But in this new survey, 49 percent of Boomers say they travel to relax and rejuvenate (up from 38 percent in 2017), and 47 percent are looking for a getaway from everyday life (up from 39 percent).

For those who travel in the U.S., trips are

mostly summer vacations, multigenerational travel or weekend getaways. About 66 percent of Boomers travel domestically by plane and 60 percent by car.

For Boomers, going abroad is more likely a “bucket list” trip (22 percent), the online survey found. As for ways to experience a new destination, increasingly travelers abroad like the idea of touring with a local in 2018 (49 percent) compared to 40 percent in 2017, the study revealed.

Destinations and Experiences

The year ahead looks like a busy one for many Boomers — and they are still making plans:

- 47 percent plan to travel domestically and internationally. Top choices for those going abroad: the Caribbean/Latin America and Europe.
- Just 23 percent of international trips and 13 percent of domestic travel have been booked for 2018. Of those still planning, 75 percent have chosen their destination abroad, and 72 percent of those traveling in the U.S. know where they want to go.

Consider the Following:

- The percentage of Boomers saying they travel to relax and rejuvenate jumped from 38 percent to 49 percent.
- Seventy-four percent of employed Millennials with paid time off expect to bring

work along on a trip, compared to 56 percent of Boomers.

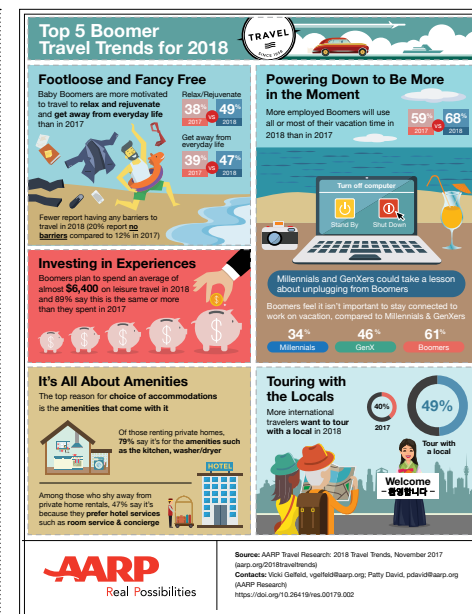
- In the international travel arena, touring with a local is increasingly appealing.

The Question of Unplugging

The AARP 2018 Travel Trends survey discovered that some attitudes toward vacation varied by age. While 68 percent of employed Boomers with paid time off anticipate taking all or most of their employer-provided days off in 2018, 79 percent of Millennials expect to use all/most of theirs. Boomers don’t often mix business with pleasure. Just 25 percent of these Boomers tacked on an extra day or two to a business trip for themselves last year, but 40 percent of Gen Xers and 53 percent of Millennials did.

What about unplugging while away? It can be hard to go off the grid, but just how hard varies by generation, among those who are working and have vacation days.

- Seventy-four percent of Millennials expect to bring work along on a trip; 65 percent of Gen Xers plan to do the same; but just 56 percent of Boomers are likely to work while out of the office.
- Of those Boomers who do expect to work on vacation, most try to limit it to just 10 percent of their leisure time.



- When asked if it was “extremely/very important” to stay connected with their employer during vacation, 47 percent of Millennials said yes; while just 33 percent of Gen Xers and 16 percent of Boomers agreed it was a high priority.

My parting advice is to unplug, plan ahead and recharge this summer. AARP travel resources will help you plan, research and save money on your vacation. Visit aarp.org/travel, and finally, *pura vida*!

Ron Mori is a member of the Washington, D.C., JACL chapter and manager of community, states and national affairs — multicultural leadership for AARP.

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