Shogatsu Here and Abroad

Board Members Message by Verne Naito

A belated Happy New Year to you! This was the first New Year that I spent in the U.S. in several years. In the past, I’ve celebrated New Year or Shogatsu in Japan with my in-laws. Last month, I celebrated Shogatsu with my mother’s sisters and their families in Los Angeles. My frequent visits to Japan help remind me of my cultural heritage, but they also highlight how differently we Japanese Americans celebrate and perceive the New Year from our ancestors.

In Japan, Shogatsu lasts for several days to nearly a week and consists of eating traditional foods, giving and receiving traditional gifts, and visiting shrines for prayers. Japanese businesses, banks, and government offices are shut down for three to five days around January 1st. Most people take the week off except for those in retailing and food service businesses that are busy around New Year.

On New Year’s Eve, many Japanese eat buckwheat noodles or Toshikoshi Soba. Eating the long noodles symbolizes that you’ll have a long life. On New Year’s Day, Japanese people eat rice cakes or Mochi. There are many ways to eat Mochi, but the Shogatsu tradition is to eat mochi in a soup called Ozoni where the mochi becomes very sticky and gooey. It becomes so gooey, that it can become a choking hazard. Each year, the Japanese government issues public warnings of the dangers of taking large bites of Mochi.

The most traditional Shogatsu food is a large variety of pickled and prepared foods called Osechi. The common trait of the varied Osechi dishes is that they have a long “shelf life” without refrigeration. My Japanese in-laws explained to me the tradition of Osechi started by necessity. There were so many activities during the first week of January, there was no time to prepare meals. Hence, buy enough Osechi for a week.

On New Year’s Day, my in-laws go to the nearby Shinto shrine where they pray. My in-laws are Buddhists, but for one day every year, they visit a Shinto shrine as do a majority of Japanese. When we pray, we make an offering of cash. The collection box at the shrine that we visit is about 100 feet wide and faces a courtyard about 200 feet deep. The courtyard is always completely packed with people. If you are willing to wade through the sea of people and get close to the offering box, flying 100 and 500 yen coins being hurled by those in back will graze your head.

We also take the opportunity to buy fortunes from a fortune box. If you like the fortune, you tie the paper it is printed on to a line on the shrine grounds. And if you
don’t like your fortune, you burn it and buy another. At the shrine, my wife makes a habit of buying Omamori or lucky or protective charms. Omamori were small embroidered pouches with kanji characters written on the front. Today, Omamori takes many forms, even bumper stickers. My wife buys charms for each of our cars and one for my business. We burn the old ones from the previous year.

For children, the highlight of Shogatsu is Otoshidama, loosely translated into lucky money. Every adult is expected to put cash in a special decorated envelope for each child relative. My 90-year-old father-in-law gives me Otoshidama, but it is unusual for adults to receive Otoshidama. Otoshidama will be the largest monetary gift a child receives all year. Otoshidama leads to another popular activity: shopping.

For adults, Shogatsu is an important time to wrap things up. According to my two brother-in-laws who are businessmen, Japanese companies make serious effort at year-end to collect and repay debts, financial and otherwise. My sister-in-laws tell me they clean their houses and toss out their old clothes and furnishings. The above are serious activities in Japan.

In contrast, my relatives in Los Angeles are fairly typical in the way in which we Japanese Americans celebrate New Years. We ate ozoni and we toasted with sake, but the Osechi consisted of boiled shrimp and some Japanese pastries, not the variety of Osechi you see in Japan. The Osechi was gone after one day. We did not go to a shrine, pray, and burn Omamori. We did not give or receive lucky money.

I think the biggest difference between Shogatsu in Japan and the U.S. is the meaning that we Japanese Americans place on New Year’s, which is to say, very little. Here, we celebrate Shogatsu with some Japanese foods, but in Japan, Shogatsu is the single most important holiday. I am not a Japan scholar, but when you strip away the pomp and circumstance, what I observe is a sincere belief held by the Japanese that you can get a fresh start every year. Moreover, the context of the fresh start is oriented towards commercial and financial success.

Shogatsu reminds me that while my family shares many customs with my ancestors, we were raised in a different country and this country has a stronger influence our values and beliefs than our ancestors.

Happy 100th!

Portland JACL congratulates Lury Sato, a long time member and dedicated community volunteer upon reaching her 100th Birthday on Sunday, January 25, 2015. Photo by Setsy Larouche
The US Government told them to pack up, sell their businesses and get ready to leave their homes. **They did.** The same Government classified the men as enemy aliens but then asked them to leave their loved ones behind the barbed wire and volunteer to fight the war. **They did.** Their story forms an exceptional part of what we have labeled *The Greatest Generation*. **They are the Nisei.** For the 2015 Day of Remembrance event, Portland JACL and the Japanese Ancestral Society are co-sponsoring a Nisei Appreciation Luncheon to honor this generation of Japanese Americans and thank them for their contributions to the community and to America.

---

**2015 Day of Remembrance/Nisei Appreciation Luncheon**

**Sunday, February 22, 1-4 p.m. Multnomah Athletic Club**

**Cost:** Complimentary for Nisei members of Portland JACL or JAS who are 75 or older

**Others:** $40 per person. Reservations Required.

**For Nisei Guests,** circle whether you are a JAS member or Portland JACL member, or both.

**For All,** circle if you want vegetarian meal rather than regular chicken entrée.

<table>
<thead>
<tr>
<th>Guest Name</th>
<th>JAS or JACL</th>
<th>Vegetarian Meal?</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Questions? Call Setsy at 503-698-4656 or Email: Larouche@msn.com

**Send Reservation Form with check payable to JACL: JACL c/o Chip & Setsy Larouche, 12811 SE Hawks Crest Pl, Happy Valley, OR 97086**

**Absolute Deadline for Reservations** is February 12, 2015!
Guest Message by Janet Kakishita

“Card makers, it’s time to gather and make new cards for our inventory!” Twenty-five card makers of all ages answered the call and gathered at Ikoi no Kai to make unique Asian cards to sell at Mochitsuki in January. It was a flurry of meeting new friends, connecting with old friends and sharing card making ideas. Joyful sounds and laughter surrounded the tables, approving and admiring sounds abounded as designs were shared, words of encouragement were given to all, and people who love card making shared ideas and even supplies with everyone. Every card made was unique and special. Dee Matsuda, Sharon Michimoto, Nancie Stout, and Cathy Shikatani have shared Japanese paper quilting, beading, origami, paper pop outs and cut out ideas with the group. Jere Okada always prints out fabulous Asian designs and prepares layouts for the cards. Jere makes it easy for anyone to paste prints on cards and create an attractive card. Ray Michimoto ties mizuhiki knots for the cards. If you are worried that card making is not for you but would love to participate, you can help package the cards, do final inspection, sort cards, or cut out prints; in other words, there is something for everyone to do. All contributions are important to the success of this project.

Now why would twenty-five people look forward to card making! It’s more than a social event. It’s also a time to help raise funds to support the Monthly Bento Project at Ikoi no Kai where delicious bentos are prepared and delivered by volunteers to guests who are not able to come to Ikoi no Kai, do not have access to Japanese meals and/or do not have family close by. It’s one way that Ikoi no Kai lets our guests know that we care about them and appreciate their contributions to our Nikkei community. Card makers gather to help make this spirit of caring and sharing possible. You are invited to join us help make cards which also supports Special Bento Project, Tri Met Lift tickets, and special activities at Ikoi no Kai. You can also help by donating card making materials, origami and washi paper or Asian fabric scraps that you no longer need. If you would like to participate in card making, e-mail Janet Kakishita at jkakishita@comcast.net or Jere Okada at jokada@teleport.com.
NICHIREN
BUDDHIST TEMPLE

23rd Annual Spring Bazaar
Sunday, March 15, 2015 11:30 a.m. - 3:00 p.m. 2025 S.E. Yamhill

<table>
<thead>
<tr>
<th>ITEM</th>
<th>PRICE</th>
<th>QUANTITY</th>
<th>AMOUNT</th>
</tr>
</thead>
<tbody>
<tr>
<td>Special Nichiren</td>
<td>$8.00</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tonkatsu (pork) Bento</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Available for Pre-order Only</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chicken Donburi</td>
<td>$7.50</td>
<td></td>
<td></td>
</tr>
<tr>
<td>(Chicken Teriyaki over rice)</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chow Mein</td>
<td>$7.50</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Veggie Chow Mein</td>
<td>$7.50</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tofu Donburi</td>
<td>$6.50</td>
<td></td>
<td></td>
</tr>
<tr>
<td>(Tofu Teriyaki over rice)</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Total $ __________

Please return this pre-order form with your check by March 10, 2015

Please make checks payable to: Portland Nichiren Buddhist Temple

All proceeds benefit: Portland Nichiren Buddhist Temple
2025 S.E. Yamhill
Portland, Oregon 97214

Name ____________________________

Address __________________________

Phone ___________________________ email ____________________________

Thank you for your order.
(An envelope with your pre-paid tickets will be ready for you at the will-call line.)
Photo Gallery

Consul General Hiroshi Furusawa and Ken Kawazoe, President of the Oregon Hiroshima Club pose for a picture in front of the Hiroshima Prefecture flag during the New Year’s celebration of the Club on Sunday, January 18th. Consul General addressed the gathering of over 50 members of the remaining active Ken Jin Kai in the Portland area and highlighted an upcoming Korean/Chinese/Japanese musical presentation to be held in May and the Nihonmachi presentation, for which Portland JACL is the Title Sponsor, that will be held in November of this year. Photo by Setsy Larouche

The Oregon Buddhist Temple recently celebrated Sahomi Tachibana’s 90th Birthday with a luncheon and presentation celebrating her many years as a Japanese Dance Master, originally from New York and more recently performing and teaching in the greater Portland area. She is pictured here with her husband Frank Hrubant who has helped manage her career for many decades. Photo by Setsy Larouche

Lynn Longfellow is thrilled to buy lovely handmade greeting cards from the Ikoi No Kai volunteers, Jere Okada and Janet Kakishita, at Mochitsuki 2015 at Portland State University on Sunday, January 25th. Photo by Jean Yamamoto

Setsy and Chip Larouche at the Portland JACL table at Mochitsuki 2015. A popular game enjoyed by all is picking up candy with chopsticks. Photo by Jean Yamamoto
Minidoka Swing Band Spring Concert with special guest performance by Shoehorn-Tap Dancing Saxophonist

Date:  March 7, 2015
Time:   2:00pm to 4:30pm
Admission: Suggested $5 donation at the door
Location: Community of Christ Church
          5170 NW 5 Oaks Dr.
          Hillsboro, OR  97124

Description: The Minidoka Swing Band will be presenting their Annual Spring Concert with a special guest performance by Shoehorn-Tap Dancing Saxophonist. If you haven’t seen or heard Shoehorn you will be in for a special treat! Shoehorn is an international performer whose tap dancing and saxophone playing will amaze you.

The Minidoka Swing Band, directed by local jazz artist Larry Nobori, performs at festivals, concerts in the park, dances, conferences and fund raisers around the Northwest. The band will be performing some of their favorite Big Band swing tunes of the 40’s along with other great tunes from the 30’s through the 60’s. Some of the favorites will include American Patrol, Boogie Woogie Bugle Boy, My Funny Valentine, Blue Moon, All of Me, You Came a Long Way from St. Louis, Theme from New York New York and many more.

The Minidoka Swing Band is comprised of 17 local musicians and features 4 outstanding vocalists. This not-for-profit band is named after the Minidoka Internment Camp near Twin Falls, ID where Japanese Americans from the Portland and Seattle area were interned during WWII. The band remembers the music that was popular inside the camps and during WWII. Three of the MSB band musicians were former camp internees and several of the musicians had family members interned.

The Minidoka Swing band will be traveling to Japan in November of 2015 for their “Sharing Our Heritage and Culture through Music” goodwill concert tour, and this concert serves as a fund raiser to help with the band’s expenses. If you would like to find out more about the band and its music, visit their web site at www.minidokaswingband.com or contact band manager Laura Baxter by email, laura@minidokaswingband.com or call 503-640-1020.

The event will also showcase Author-Speaker-Filmmaker Sig Unander- Presentations that Inspire! The local Pacific University graduate has written several historical books about heroes of WWII including “Claire Phillips, Oregon’s Legendary Actress and Spy” and “Fly Gals! Women Airforce Service pilots in WWII”.

- end of release -
Ikoi no Kai at Epworth February 2015 Menu
1333 SE 28th Ave, Portland, 503-238-0775

Monday 2 - Orange peel chicken
Tuesday 3 - Mabo tofu
Wednesday 4 - Closed
Thursday 5 - Chicken teriyaki
Friday 6 - Lemongrass pork / sticky rice
Monday 9 - Salad rolls / honey hoisin chicken
Tuesday 10 - Yaki soba

Wednesday 11 - Closed
Thursday 12 - Niku-jaga (pork & potato)
Friday 13 - Clam chowder / Chicken Caesar salad
Monday 16 - Steak & mushroom stir fry
Tuesday 17 - Meatball & nappa soup
Wednesday 18 - Closed
Thursday 19 - Tilapia

Friday 20 - Fried shrimp buns / shumai
Monday 23 - Pork ramen
Tuesday 24 - Birthday Sushi
Wednesday 25 - Closed
Thursday 26 - Cabbage rolls
Friday 27 - Black bean chicken

Menu Notes:
• Meals include salad or soup and dessert
• Mondays, 12:30-2: hanafuda and bridge
  Mon-Tue, 11:30: chair exercises
  Feb 10, 10:30: Fujinkai Board
• Feb 12: Sing along with Reiko & Jerry
  Feb 16, 11:30: Ohana Lunch Bunch
  Feb 19, 11: Hyakudokai