DECEMBER 2015

CHRISTMAS NEWSLETTER



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Upcoming Events

- Christmas Party Sun. Dec. 13 3pm
- Temple AGM Jan. 9
- VJCS Meeting Wed. Jan. 13, 7pm
- VJCS AGM Sun. March 20, 2pm
- NISEI BONSPIEL March 25-27
- FUJINKAI CHOW MEIN SALE Fri. April 8
- HARU MATSURI May 15 (tentative)



VJCS ANNUAL CHRISTMAS PARTY & POTLUCK DINNER

A reminder to those who attending the Christmas Party with children 12 years and younger: Please drop off your tagged, wrapped gift(s), value under \$20, with Darrell Oshiro at Prospera Credit Union by December 9th. Darrell will bring the gifts to the hall for Santa to distribute.

Also, to make sure we have enough treat bags, those with young children need to email Yukiko Mizuno at catinthehat0104@gmail.com with kids' names and ages to let her know that they will be attending. If your child would like to perform at the party, call Dionne Ogasawara, 307-7174, by December12th.

Every family is asked to bring two dishes for the potluck table.

President's Message

Winter is upon us, a chill in the air, a change in the seasons, all getting us geared up for the holiday season.

The VJCS invites one and all to join us **on Sunday, Dec 13**th for the Annual Community Christmas Party. Please try to bring a dish or two for the potluck dinner and get ready for our special guest to arrive from the North Pole sometime during the evening. I'm sure all reading this have been extra good this year so the man in red will have something in his bag for you. This is also a great opportunity for everyone to show some community spirit and just come out and mingle and meet other members of our community. Note set-up is Saturday at 7:00 pm

The hall remains a busy place with all of our user groups: with the Temple meeting once a month, the Judo Club running its full schedule and our own Japanese school in session. The Fujinkai had a very successful Fall Bazaar again as always. The amount of work and organization that goes into these events always makes me sit back and think what a strong community we have. People make these events seem easy to put on, although in truth, they take a strong commitment from many. A large pat on the back to all the people involved. Great job.

At this time of year I always reflect back on family. This is the time for us to take a day and organize some family time: have a game night with the kids, take a drive to see all the Christmas lights, get together with friends, or just hang out and watch a movie together. In my own world, I can honestly say I look forward to my daughter coming home for the holidays. She is away at university, which reminds me that our families are changing, our kids are growing up. This is a good thing. This is what life is about. So Christmas for our family will be extra special this year as we will all be together for the holidays. I hope that in some way everyone has a great holiday experience.

On another note, the world is experiencing human tragedies every day and seemingly more often. As it is hard to rationalize, what is the thought pattern is of the people involved in these actions, we still need to believe in the good of mankind. Although we may not be able to help those abroad, we can still help out a neighbor or those in our own community who are struggling. There are many ways to get involved: donations to our food banks, support for the annual Salvation Army kettle campaign, the radio stations campaigns for needs at Christmas for children. I know many of you support these causes and I tip my hat to you. I believe the need is still great, help out if you can.

Wishing you all a peaceful and kind holiday season.

Rick Ogasawara



VERNON CHIDORI-KAI JAPANESE DANCING

Submitted by Rose Okazaki



The Vernon Chidori-kai dancers meet every Thursday from 7-8 P.M.and will continue through to December 3rd, 2015. Then there is a break and then Dancing

will again begin in January of 2016 - date to be determined and will continue until the end of June.

Our group wishes to extend Season's Greetings to all.

For further information about Japanese (Odori) Dancing, please contact Rose Okazaki at 250 - 542-2912 or E-Mail rokazaki@shaw.ca

Buddhist Temple News

Submitted by Mari Cameron

When you read this, most of you will know that Rev. Michael Hayashi is in Palliative care at the Winnipeg Health Sciences Centre and will be leaving this earthly life soon due to cancer. He was our minister in Vernon for several years and he had a genuine and heartfelt connection with our congregation. We remember him with great fondness and send our loving thoughts to his family.

Our monthly services in the next few months are at 4:00pm on the following Saturdays: Dec 12, Jan 9, Feb 13, March 11, April 9 and May 7th.

We will also have our New Year's Day Service on Jan 1st at 4:00pm followed by a potluck dinner and games. We would like to invite the VJCS members to join us for this wonderful way to start the New Year. Please call Mari at 250-542-5633 for information.

The 2016 AGM will be moved to January 9th, 2016 due to scheduling conflicts. Please come out to help set our temple's direction.

We have many wonderful books on Buddhism in our library at the VJCS hall and I encourage everyone to borrow them. There is a red notebook in the bookcase at the front of the Conference Room for recording book loan information.

The following families have a loved one who we will remember during the monthly memorials at our service. As usual, please come and give thanks for your loved one's life.

December

Fumie Tanaka, Ko Yakura, Stuezo Nabata, Shinichi Shibata

January

Asajiro Tsuji, Toki Ohashi, Kinu Yamamoto, Iwazu Isobe, Masano Yamada, Chiyoko Yakura, Toshiaki Ogasawara, Fumiye Nishimura

February

Isaku Yamada, Usa Natsuhara, Kumakichi Sato, Shigeo Tanaka, Kikuye Okazaki

March

Hiroshi Nagano, Kanichi Yamada, Yoshihiro Okano, Yoshitomo Ogasawara, Tokimitsu Takemura, Jujiro Ohashi, Maki Shibata, Chiyoshi Sakakibara



Rose Scott has just returned from Kyoto after taking lessons for a week at the Ikenobo Headquarters. Please phone 250-558-3661 if you are interested in taking lessons.



[&]quot;It is our deepest hope that the beauty of Ikenobo will increasingly serve as a way of drawing the world's people together.

www.ikenobo.jp/english/about

Japanese School 日本語学校

submitted by: Ritsuko Yoshikawa

October brought us the second annual *Undokai 運動会* (Sports Day). This family event had something for everyone; good old-fashioned *Tamaire 玉入れ* (ball-toss), *Tsunahiki 綱引き* (tug-of-war), and *Shogaibutsu Kyoso 障害物競争* (obstacle course relay).





Karimono Kyoso 借り物競争 (scavenger race) was a new addition and was a big hit. A child-and-parent pair from each team first ran to a table where they picked a piece of paper naming an object or a person. It would say, for example, a shoe, a



diaper, or a man! The pair then rushed around to find the target and take it to the finish line as quickly as possible. Filled with enthusiasm and laughter, our *Undokai* was a success!



As the X'mas party is approaching, we have picked three songs for the stage performance. It is an exciting time of the year for the children, counting down the days until Santa Claus comes to the party. We would like to proudly present the following:

Te no Hira wo Taiyo ni 手のひらを太陽に: Palm to the Sun (signed)
Ue wo Muite Aruko 上を向いて歩こう: Walk with Your Face Up / Sukiyaki Song
Santa ga Machi ni Yattekuru サンタが街にやってくる: Santa Claus is Coming to Town

Before I wrap up, I have a little story to share. A few months ago Rose sensei of Chidori-Kai brought a beautiful set of Japanese flashcards for the students. They were handed down by the family of Mrs. Naoko Hayashi who had passed away in May. The cards are by far one of our favourites! When playing a letter recognition game the kids get so excited and loud that you could not hear a word the teacher is saying. We would like to send our appreciation to the Hayashi family for their generous donation.

See you all at the X'mas party!

The Vernon Judo Club just hosted the Zone 2 BC Winter Games Trials and a regional team workout, November 28. Though the age range for BCWG competitors is narrow (just open to judoists born 2000 to 2002), we had 8 athletes compete amongst the 27 competitors from the 8 Thompson/Okanagan/Shuswap clubs. Three placed first in their divisions (Thaddeus Bondt, Sydney Grevatt and Brendan Yakura) and have qualified for the 2016 Games in Penticton. Second place finishers Avery Collinson, Hunter Cahoon, Noah Montgomery, Kazuki Comley and Gabriel McLachlan all still have a chance to qualify as wildcards or as alternates. About 50 people attended the regional team work-out that followed the trials.

Monday and Thursday night classes continue for recreational and competitive judoka alike. We will have a short break after our Christmas Potluck/Promotions dinner December 21st and be back doing judo Monday January 4th.

For more information on the VJC, contact George Okazaki 542-2912, Aubrey Comley 260-3885, email vernonjudo@gmail.com or visit our website at vernonjudo.ca.





We are looking for a Vernon representative to attend NAJC meetings. If you are interested, please contact our President, Rick Ogasawara.

NAJC

HALL REPORT

This has been a busy and costly year for repairs and maintenance of the Hall. Thanks to **Don Sato**, the lock cover on the gate has been fixed. The kitchen, hallway and basement have now been **painted** thanks to the **Vernon Judo Club**. The **Snow guards** have been replaced, but we will need to look at replacing the gutters on the southwest side of the building. There were some safety issues with the lighting in the main hall which required changing the **ballasts** to fluorescent and LED at a cost of almost \$10,000. Your executive has approved the cost of some new **signage** for the exits, bathrooms, conference hall. They are also looking into the cost of new flooring for the entrance, hallway and kitchen.

And now the latest: the **hot water tank** packed it in, due to a failure with the circulation pump and the pressure reducing valve. We totally appreciate our plumber, **Yuri Bos**, who worked with Tom Ouchi to fix the problem **AND** donated all his time. We are extremely grateful.





Special thanks to Mae Yakura for the donation of this Vintage piano

PISTACHIO LEMON BISCOTTI

1 cup soft butter

2 cups sugar

6 eggs

2 tbsp. grated lemon rind

2 tsp. vanilla

51/2 cups flour

1 tbsp. baking powder

1/2 tsp salt

2 cups salted pistachio nuts (coarsely chopped) very time consuming to make 2 cups pistachios unless you can find peeled ones.

In a large bowl cream butter & sugar till light & fluffy. Beat in eggs one at a time, then lemon rind & vanilla. In a separate bowl whisk together flour, baking powder & salt. Stir into butter mixture. Add the pistachios. Divide the dough into quarters. With floured hands shape into a log about 12' long. On parchment lined cookie sheet place 2 about 4' apart. You will need 2 cookie sheets. Flatten to about 3' wide leaving a slightly rounded top. Bake in 325 oven. Rotate & switch pans halfway through for 30 mins. or until firm & just turning golden. Cool in pan for 10 mins. Transfer to cutting board & with a serrated knife cut diagonally into 1/2 "

slices. Stand upright on cookie sheet & return to oven & bake, rotate & half way through for about 25—30 mins. or till dry & crisp. You can add lemon drizzle.

LEMON DRIZZLE

1/2 cup icing sugar

1tbsp. lemon juice (approx.)

Mix icing sugar & enough lemon juice to make a smooth drizzle & drizzle over biscotti. It is very hard & dry & makes a nice dunker. Makes a lot.

CRANBERRY ORANGE BISCOTTI

(2 biscotti recipes from my friend Mia)

11/2 cup dried cranberries

2/3 cup orange juice

1/2 cup butter

3/4 cup sugar

11/2 tsp. baking powder

2 eggs

4tsp. finely shredded orange peel

21/4 cup flour

1/3 cup chopped crystallized ginger

Heat orange juice till warm & pour over cranberries. Let stand 15 mins. or till cranberries are soft. Drain well & press berries to remove excess juice. Discard juice. Beat butter in mixing bowl, add sugar & baking powder. Beat in eggs & orange peel. Beat in as much flour as you can with mixer. Stir in remaining flour with a wooden spoon. Stir in cranberries & ginger.

Divide dough into 3 portions. With lightly floured hands shape each portion into a 9x2 inch log. Place logs 3" apart on ungreased cookie sheet. Bake in 350 oven for 25 mins, or till tops are lightly brown. Remove & cool on pan on wire rack for 20 mins. Reduce oven to 300 degree. Cut each roll diagonally into 1/2 " thick slices. Place the slices upright on cookie sheet leaving 11/2 " between slices. Bake in 300 degree oven for 15 mins. Transfer to wire rack to cool. Makes about 40. Not as hard or dry as the pistachio ones.

MASHED POTATO QUESADILLAS (serves 4)

2 cups mashed potatoes (season with salt & pepper as desired)

1/4 cup crisp cooked bacon (flaked)

1/4 cup finely sliced green onions

8 tortillas shells

2 cups shredded cheddar cheese

2 tbsp. butter

1 cup salsa

1/4 cup sour cream

Lightly butter one side of tortillas Stir potatoes, bacon & onions in a bowl. Spread mixture onto a tortilla to within 1/2 inch of edge

Sprinkle cheddar cheese on top of potato mixture & place another tortilla on top In a skillet (325 degree) or medium heat cook tortilla till golden brown—about 3 mins. Turn & continue cooking till other side is brown

Repeat with remaining ingredients & tortilla shells.

Serve with salsa & sour cream. Avocado is good too.

ASIAN STYLE CHICKEN ON CRACKERS

3 tbsp. Asian sesame dressing
1 tbsp. miracle whip
11/2 cup shredded or chopped
cooked chicken
Stalk of celery (diced) or snow peas
2 green onions—thinly sliced
Dash of pepper
Mix dressing & miracle whip till well
blended
Add the remaining ingredients.
Scoop onto Ritz, Triscuit, Scoops
or Breton crackers.
Just before serving sprinkle
chopped, dry roasted peanuts on
top if you like.

Fujinkai Report November 2015

Everyone always enjoys the Fall Bazaar at the Vernon Japanese Cultural Centre.....and especially the Chow Mein! Once again 400 boxes were sold in no time at all. And along with the strawberry tea, baking, produce and plant sale, crafts, white elephant and bucket draw - the Fujinkai raised over \$6000 . The Fujinkai always makes donations to the community as well as to the VJCS and this year are investigating a dishwashing system as a possible project. Thanks to all who donated time and items to the bazaar.

Bucket Draw winners:

Keurig Coffee pot: Sachie Sakakibara

SISU Basket: Grace Takagi Wine Basket: Seiji Wilke Wine Basket: Maia Gaulin-Mori Cosmetic basket: Gloria Alexis

Due to the popularity of the Chow Mein, the Fujinkai will again have a pre-order sale in the spring (April 8th). Watch for information on ordering or contact any member of the Fujinkai.

The Fujinkai Golf Social is on the spring schedule – probably early June. Watch for information on this fun event from organizer, Betty Murray.





Paid 2015 VJCS Membership (at Nov.30)

Membership list not available online

Apologies if we have missed anyone. Please confirm your membership with Darrell Oshiro



VJCS NEWSLETTER CHRISTMAS 2015

VERNON JAPANESE CULTURAL SOCIETY

2015 Executive

President: Rick Ogasawara
1st VP: Aubrey Comley
2nd VP: Dan Fujino

Treasurer: Darrell Oshiro Secretary: Janie Crockett

Youth Delegate: Brendan Yakura

Hall Managers: Tom Ouchi Consultant: Tosh Oizumi Hall Rentals: Rick Ogasawara

Communications: Aubrey

Comley

Newsletter Editor: Janice Mori Fujinkai Rep: Agnes Sakakibara Buddhist Temple: Mari Cameron Japanese Club: Mitsuyo Kaneda

Ikebana Club: Rose Scott

Judo club: Aubrey Comley/Yosh

Ouchi



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