

JAST-WEST News Letter 11 (12/5/2012)



JAPAN-AMERICA
SOCIETY OF
TENNESSEE, INC.

Thank you for your interest in Japan and the Japanese culture! Welcome to the December 2012 edition of the JAST-West newsletter. We would like to express our deepest gratitude to you all for supporting us in 2012.

This year marked the hundredth year anniversary of the gift of cherry trees, the symbol of our friendship, from Tokyo to Washington DC. Memphis was chosen to receive the direct descendent of the memorable cherry trees from the Japanese government. The kickoff event of the celebration was the Shamisen concert at the University of Memphis (UM). To continue this celebration, on September 7 and 8th at the Memphis Botanic Garden (MBG), Japan-America Society of Tennessee West Center at the University of Memphis (JAST-West), MBG and the UM hosted the Japanese Festival. The Tidal Basin cherry trees were planted in the ground. The memorial table at the MBG will show all the visitors the detection between Japan and the US. In order not to forget the tragedy of the Great East Japan Earthquake, which we wrote wishes on the floating lantern for all the people and set them out on the pond to pray for peace.



The Ceremony of the Foreign Minister's Commendation awarded a local Japanese school teacher Ms. Seiko Igarashi. She worked hard to create a foundation of Japanese Language education in the Memphis area, and we are very happy to celebrate her accomplishment together and to thank her for her contribution to educate about Japan to the community. There were 420 students from the area K-12 schools, 300 guests on September 7th on Opening night and the 1300 guests on September 8th. Thanks to Consulate-General of Japan in Nashville, Japan Commerce Association of Washington DC, Japan Foundation Center for Global Partnership (CGP), the Japanese Traders and Manufactures Association of Memphis (JTMA), Sekisui, the University of Memphis (UM), JAST and many volunteers; the Japanese Language School in Memphis, Japanese community, White Station High School students and teachers, UM students and Japanese teachers.

We hope you will continue to support us and participate in all the activities.

We wish you and your family peaceful holidays!

JAST West Center at the University of Memphis
Chairman, Kanzi Takayama
Regional Director, Yuki Matsuda
Program Manager, Akemi Sommer

❖ Upcoming Programs

* **The annual Oishii (Delicious) Japan! Mochi Pounding, Japanese food and Iron Chef Contest:** We will have the Mochi (rice cake) Pounding, Iron Chef Contest and the cuisine commonly eaten in Japanese homes by Sekisui on Saturday, February 2nd, 2013 at the MBG. You can touch the traditional Japanese custom, Mochi Pounding, and the most popular Japanese food, sushi, which you will know how to make with Sekisui's chef. Also we will have the Iron Chef Contest, which is the person who demonstrates the best sushi knowledge. "Iron Chef Contest" was very popular with all of our visitors last year. Lastly we will cook Japanese food with the super steam oven by Sharp which is a modern way of cooking. There will also be great door prizes!

Place: MBG: 750 Cherry Rd Memphis, TN 38117 (901) 576-4100
<http://www.memphisbotanicgarden.com/>

Date: 2/2/2013 (Sat)

Time: 12:00 pm – 14:30 pm

Place: MBG

Admission: Free MBG/JAST Members & students with ID, \$5.00 Non-members

We will sell the food tickets, \$5.00 (just interesting), \$10.00 (tasting), \$15.00 (hungry) and \$20.00 (super hungry)

* **Hanami:** There are many cherry blossoms in the MBG and you will be able to see them during March. Please come and view the cherry blossoms and share the Japanese culture with us. You will experience the Japanese modern and the old style party, which includes waka, haiku, the tea ceremony and the calligraphy. We will let you know the details soon.

Date: TBD

Time: 1:00 pm – 3:00 pm

Place: MBG

Admission: TBD

If you would like to volunteer to help or have any ideas to make it better, contact at asommer@memphis.edu.

❖ Join Us and Have Experience!

***JAST-West** is organizing two Japanese cultural courses at the MBG and the UM. Please remember, when you join the JAST (member fee \$50), you will save \$50 on these classes right away (plus any other future courses in the same year) also you will get a great discounts for all events! We would like to invite everyone to enjoy the JAST membership.

The Conversational Japanese Class

There will offer the class for high school students in February!

Theme of this session: Trip to Japan

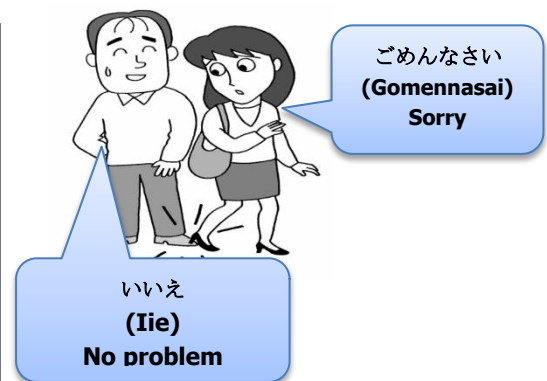
Date: 1/15, 1/22, 1/29, 2/5, 2/12 & 2/29

Time: 6:00 pm – 7:00 pm

Place: UM, Mitchell Hall 420 [<http://map.memphis.edu/>]

Fee: \$25x6 [JAST/MBG members & Students], \$35x6 [Non-members]
Handouts will be provided for each class.

Contact: Akemi Sommer at asommer@memphis.edu





Written by Ms. Kamimura

The Japanese Calligraphy is instructed by Ms. Chikako Kamimura

Before the Holiday season, you can learn how to write the card with the brush and ink!

Date: 2012 session: 12/6, 12/13 & 12/20

2013 session: 1/24, 2/7, 2/21, 2/28, 3/21 & 3/28

Time: 7:00 pm - 8:30 pm

Place: MBG, Orientation Room/Water Garden Room

Fee: \$10 x times [JAST/MBG members & Students], \$15 x times [Non-members]

(Includes Japanese rice paper and ink. You can also use all Japanese calligraphy equipment.)

Contact: Akemi Sommer at asommer@memphis.edu

Other Japan related events and classes in Memphis

* **Japanese Tea Ceremony:** The class is held by The Way of Tea in Tennessee, once a month each Saturday. Contact Kentaro Ohkuni at kentaro.ohkuni@gmail.com

* **Ikebana:** The class is held on the third Friday of each month 1:00 and 2:30. Each class costs \$15 which includes flowers. Contact Jo Ann Boone for reservations at 854-6323 or JATBoone@yahoo.com



❖ Information

* **Please support us and become a member of JAST! We would like all current members to update their membership and please send any new members our way.**

* **Ms. Chihiro Kon, Dr. Kentaro Kudo, Dr. Noriko Kudo and Ms. Risako Kudo** donated 10 cherry trees to the MBG and Mud Island for all.

* **MEMPHIS KENDO CLUB, teaching the Art of Japanese Fencing in Memphis since 1985.**

Place: Singleton Community Center, 7266 Third Rd. Bartlett, TN 38135

Time: Wed. 7:00 pm – 9:00 pm, Sat. 10:00 am – 12:00 pm

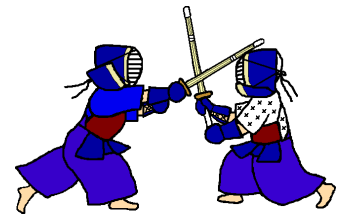
Mon (intermediate and advanced only), 7:00 pm – 9:00 pm

Website: <http://memphiskendo.blogspot.com>

Facebook: <http://www.facebook.com/#!/groups/72631886109/>

Email: Rogers Gossett (rogersgossett@yahoo.com)

Kazuto Yasuda (mozuk_y@hotmail.com)



* **Please share your information** with JAST members. If you have a plan, event or gathering, please let us know.

❖ Akemi's Recipe

Tonkatsu is a Japanese food made of cutlet. It consists of a breaded, deep-fried pork cutlet thick and sliced into bite-sized pieces, generally served with shredded cabbage and/or miso soup.



Ingredients

4 center cut pork cutlets (1" thick)
All-purpose flour for dredging
salt and pepper to taste
1 egg beaten
1 Cup panko (Japanese breadcrumbs)
Oil for frying
1/4 head of cabbage (shredded)
Tonkatsu sauce for serving
(Worcestershire sauce can be substituted)

Directions

Salt and pepper both sides of each cutlet then dredge them in flour, making sure to get an even coat on the sides. The flour combined with the egg in the next step helps the panko adhere to the meat

Get two shallow bowls and beat an egg in one, and add the panko to the other. Add 3/4" of oil into a heavy bottomed pot and heat over medium heat.

Coat a cutlet in egg then transfer to the bowl with the panko. Shake the bowl to evenly coat the cutlet, and then press on the cutlet to get a nice thick coating of panko. Flip and press on the other side then repeat with the rest of the cutlets.

The oil is at 340 degrees F

Enjoy!!!

❖ Website

- JAST-West <http://www.memphis.edu/fl/japanese/jastw.htm>
- JAST <http://www.jastn.com>
- The University of Memphis - Japanese Program: <http://www.memphis.edu/fl/japanese/>
- Memphis Botanic Garden: <http://www.memphisbotanicgarden.com/>
- The University of Memphis <http://www.memphis.edu/>

If you have any questions about the newsletter, please feel free to contact me.
Akemi Sommer at asommer@memphis.edu