

JAST-WEST News Letter 12 (5/2/2013)



JAPAN-AMERICA
SOCIETY OF
TENNESSEE, INC.

Welcome to the Spring 2013 edition of the JAST-West newsletter. We would like to express our deepest gratitude to you all for supporting us.

We had the Japanese Food event, Oishii Japan, at the Memphis Botanic Garden (MBG) on February 2nd. Thank you so much for attending the event. However, we were very sorry for not having enough food for everyone. Also, thank you to the Japanese Traders and Manufacturers Association of Memphis, Sekisui, Sharp, Brother, NKC and Japanese Language School in Memphis for supporting the event. We helped out at the Spring Jam at the Neighborhood Christian Center on March 9th; the theme for this year was "Japan." 1300 people experienced the Japanese culture; Japanese dance, Aikido (martial art), songs, origami, food and so on. On March 24th there was the Spring Blossom Cerebration at the MBG. If you remember, Memphis was chosen to receive the direct descendent of the memorable cherry trees from the Japanese government. The flowers this year were beautiful! There was also some exciting Taiko drumming performances, Japanese dance, food and handcrafts. We would like to thank the University of Memphis students for always helping out at our events.



❖ Upcoming JAST Related Events

* **The Candlelight Event:** This event will be May 3rd, 2013 at the MBG. Enjoy a guided Japanese Garden tour and there will be the Ikebana, flower arrangement demonstration. Also you can learn about the Japanese calligraphy and Haiku, which is the shortest poem in the world.

Date: 5/3/2013 (Fri)
Time: 6:00 pm – 8:00 pm
Place: MBG

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

Admission: MBG/Ikebana Members \$20.00, UM students with ID, \$10.00, Non-members \$25.00 to help cover the food costs.

* **Samurai Sundown:** Harakiri movie and martial arts demonstrations on the Brooks plaza, 1934 Poplar Avenue Memphis, TN 38104 (901) 544 – 6200

Date: During the month of May

* **Germantown International Festival:** Authentic food, cooking demo, live performance, and crafts etc.

Date: 8/24/2013(Sat)

Time: 11:00am – 5:00 pm

Place: Germantown Baptist Church (9450 Poplar Avenue Germantown, TN 38139)

Admission: Free

Contact: Yukiko Maguire at joekeltje@gmail.com

❖ **Join Us and Have Experience!**

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

The Conversational Japanese Class

There will be classes for high school students in September!

Theme of this session: Trip to Japan

Date: 9/9, 9/16, 9/23, 9/30, 10/7 & 10/14

Time: 6:00 pm – 7:00 pm

Place: MBG

Fee: \$25x6 [JAST/MBG members & Students], \$35x6 [Non-members]

Handouts will be provided for each class.

Contact: Akemi Sommer at asommer@memphis.edu

テニスしましょう！
(tenisu shimasuyo)
Let's play tennis!



Written by Ms. Kamimura

The Japanese Calligraphy

Instructed by Ms. Chikako Kamimura

Date: 9/12, 9/19, 9/26, 10/10, 10/17 & 10/24

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 (Saturday). Contact Kentaro Ohkuni at kentaro.ohkuni@gmail.com

* **Ikebana:** The class is held on the third Friday of each month 1:00 and 2:00. 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. The membership year is April 1 through March 31. You can see the last page of this Newsletter for membership/renewal, find it on the JAST-West page. Fill in the blanks, and send it back to me at asommer@memphis.edu , please! Make checks payable to Japan-America Society of Tennessee, Inc.**

❖ Akemi's Recipe

Onigiri (rice ball), is a Japanese food made from white rice formed into triangular or oval shapes and often wrapped in seaweed. Traditionally, an onigiri is filled with pickled ume (umeboshi), salted salmon, katsuobushi, kombu, or any other salty or sour ingredient as a natural preservative. Because of the popularity of onigiri in Japan, most convenience stores stock their onigiri with various fillings and flavors. There are even specialized shops which only sell onigiri to take-out.



Ingredients

1/2 pound salmon fillet (baked)
4 cups uncooked, short-grain rice
5 3/4 cups water
2 sheets dried nori seaweed
2 pickled plums
1/4 cup dried bonito flakes (mix with the soy sauce)
1 1/2 teaspoons dark soy sauce
2 tablespoons black sesame seeds, toasted

Directions

Wash the rice and let drain in colander. Place rice and water in a heavy, tightly covered saucepan over medium-high heat. When water just begins to boil, turn the heat to high and let it come to a vigorous boil. Reduce the heat to low and cook until all the liquid is absorbed by the rice, about 12 to 13 minutes. Turn off the heat and let the rice stand, covered, for 10 to 15 minutes. Using a flat wooden spoon or rice paddle, fluff the rice with a cutting motion. Stretch a towel under the lid and cover tightly to keep warm until ready to use.

Wet your hands with salted water to keep the rice from sticking to your hands. Cup one hand and place a handful of rice, about 1/2 cup, in your hand. Make an indentation in the rice and tuck in one of the fillings: a teaspoon of soaked bonito flakes, a few flakes of salmon, or a few pieces of pickled plum. Close the rice over the filling and mold it into a triangular shape. Mold the rice firmly, pressing just hard enough to hold it together. Set the rice triangle down on one of its sides and cover the top peak with a strip of nori, shiny side out. You can also make cylindrical shapes and wrap the nori around the middle. Sprinkle sesame seeds over the rice shapes. These are great lunch treats.

❖ 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/>

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

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

Thank you for your interest in becoming a member. Members receive mailings, invitations and discounted registration for all JAST events. Special benefits apply to membership levels; please select the appropriate membership level below and return this form along with your payment.

CORPORATE

- Chairman's Round Table \$10,000**
1 Board of Directors position; 2 delegate registrations to SEUS/Japan meeting; \$50 discount to SEUS/Japan meeting for additional registered delegates; Banner and link on website and special recognition at meetings.

- Managing Director's Level \$ 5,000**
1 Board of Directors position; 1 delegate registration to SEUS/Japan meeting; \$50 discount to SEUS/Japan meeting for additional registered delegates; Sidebar and link on website and special recognition at meetings.

- Director's Level \$ 1,000**
Sidebar acknowledgement and link on website; \$50 discount to SEUS/Japan meeting for each registered delegate.

- Manager's Level \$ 500**
Listing and link on website; \$50 discount to SEUS/Japan meeting for each registered delegate.

- Associate \$ 100**
(For small businesses only) Listing in membership section on website, with link to your website.

COMMUNITY

- Community Benefactor \$ 2,500**
(Municipality organizations); Sidebar and link on website; 1 delegate registration to SEUS/Japan meeting; \$50 discount to SEUS/Japan meeting for each registered delegate.

- Community Supporter \$ 1,000**
(Industrial Development groups, etc.); Sidebar and website link; \$50 discount to SEUS/Japan meeting for each registered delegate.

- Community Associate \$ 500**
(Non-Profits); Listing and website link; \$50 discount to SEUS/Japan meeting for each registered delegate.

INDIVIDUAL/FAMILY \$ 50

The Japan America Society of Tennessee is a 501(c)3 organization. The membership year is April 1 through March 31. Make checks payable to Japan-America Society of Tennessee, Inc.

Name

Title & Company Name

Address

Address

City, State, Zip

Phone Fax

Email

Mail membership form and payment to:
Japan-America Society of Tennessee, Inc.
P.O. Box 190476
Nashville, TN 37219

Questions? Contact us: (615) 371-6151
jastninfo@jastn.com
JAST-west: (901) 482-1830
asommer@memphis.edu

Please list email addresses of others wishing to receive JAST news on the back! Thanks!