

JAST-WEST News Letter 13 (12/18/2013)



JAPAN-AMERICA
SOCIETY OF
TENNESSEE, INC.

Thank you for your interest in Japan and the Japanese culture! Welcome to the December 2013 edition of the JAST-West newsletter. We would like to express our deepest gratitude to you all for your continued support this year.

It has truly been an eventful year. The kickoff event was the Japanese Food event, *Oishii Japan*, at the Memphis Botanic Garden (MBG) on February 2nd. Support came from all directions, including: Japanese Traders and Manufacturers Association of Memphis (JTMA), Sekisui, Sharp, Brother, NKC and Japanese Language School in Memphis among many others.

In spring the University of Memphis hosted the Annual Language Fair. Japan-themed Spring Jam at the Neighborhood Christian Center introduced Japanese calligraphy, origami, lessons in language, and Japanese dance. In the following weeks, Cherry Blossom Celebration and Candlelight tour were held at the MBG. Summer was packed with more opportunities to share Japanese culture like the Anime Convention at the Hilton Hotel, Asian and Pacific Islanders Heritage fair and Germantown International Festival. In autumn we visited Elementary Schools in Memphis; there was a Japanese culture workshop hosted by Christ Methodist Day School, Japan Night at Shady Grove Elementary School, and an International Carnival at the Peabody Elementary School.



Germantown International Festival



Japan Night



International Carnival

We would like to thank to Consulate-General of Japan in Nashville, Japan Foundation Center for Global Partnership (CGP), the University of Memphis (UM), JAST and our many volunteers. We are truly grateful to the Japanese Language School in Memphis, Japanese community, White Station Middle/High School students and teachers, UM students and Japanese teachers for always helping out at our events.

Event planning has begun for mapping events beginning early 2014. Operetta, "Mikado" will be held on January 14, 17, and 18 at Germantown Performing Arts Center. As the year progresses, we have three major events planned: "*Oishii*," or *Delicious Japan* on February 8, Hanami/mochi pounding in March/April, and the Japanese Festival in September. We look forward to seeing all of you there!

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 JAST Events

* **The Mikado:** The operetta Mikado (http://en.wikipedia.org/wiki/The_Mikado) will be presented by Opera Memphis on January 14, 17 and 18, 2014 at the Germantown Performing Arts Center (GPAC). Before the performance, there will be Japanese cultural introductions of calligraphy, origami, hand-made crafts (a cash sale), Japanese food (from Sekisui), a costume contest, tea ceremony, a Kendo (Japanese martial art) demo and Japanese dance by U of M students at the lobby.

- **Jan. 14 (Tue), 5:30 pm – 7:30 pm:** Japanese cultural introduction by JAST-West.
- **Jan. 17 (Fri), 5:30 pm – 7:30 pm:** Japanese cultural introduction and costume contest (cosplay and Traditional Japanese). Winner receives a great prize!
- **Jan. 18 (Sat), 3:00 pm – 7:30 pm:** Family events; Japanese cultural introductions, tea ceremony, kendo demo, Japanese dance, and photo opportunity with Godzilla/Pikachu

Date: 1/14, 17 and 18/2014

Time: 7:30 pm -

Place: GPAC

Admission: JAST/Opera Memphis Members 25% off, UM students with ID: \$10.00, Group ticket 10% off (need to make a reservation).

GPAC: 1801 Exeter Road Germantown, TN 38138
(901) 751-7500 <http://gpacweb.com/>

* **The annual Oishii (Delicious) Japan! Japanese food and Iron Chef Contest:** We will have the Iron Chef Contest and Japanese food by Sekisui on Saturday, February 8th at the MBG. Sekisui's chef has agreed to teach anyone willing to learn how to make one of Japan's most popular dishes, sushi. We will also have the Iron Chef Contest, which is based on whoever demonstrates the most knowledge about sushi. The "Iron Chef Contest" was very popular with all of our visitors in the last two years. Finally, we will cook Japanese food with the new super steam oven from Sharp. There will be great door prizes!

Date: 2/8/2014 (Sat)

Time: 12:00 pm – 2:00 pm

Place: MBG

Admission: \$20, \$10, \$5

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

* **Hanami/Mochi pounding:** Cherry blossom viewing, mochi pounding, live performance, arts and crafts, etc.

Date: TBD (Sat., end of March/beginning of April)

Time: 12:00 pm – 2:00 pm

Place: MBG

Admission: TBD

* **Japanese Festival:** A festival including a great variety of Japanese culture aspects and traditions.

Date: In September

Time: TBD

Place: MBG

Admission: TBD

❖ 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 \$100) or purchase a **JAST-West Discount Pass** (\$50), you will save \$50 on these classes right away (plus any other future courses in the year). Also, you will receive great discounts for all events! We would like to invite everyone to enjoy the JAST membership.

The Conversational Japanese Class

Theme of this session: Make friends

Date: 1/20, 1/27, 2/3, 2/10, 2/17 & 2/24

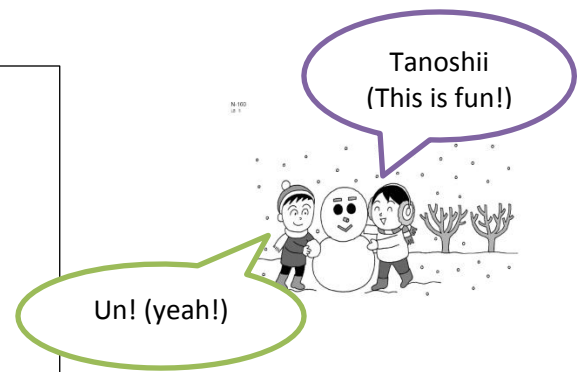
Time: 6:00 pm – 7:00 pm

Place: UM/MBG

Fee: \$25x6 [JAST/MBG members, pass-holders & 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

Instructed by Ms. Chikako Kamimura

Date: 1/23, 1/30, 2/6, 2/13, 2/20 & 2/27

Time: 7:00 pm - 8:30 pm

Place: MBG, Orientation Room/Water Garden Room

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

(Includes Japanese rice paper and ink. You may 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. The 2014 New Year's Tea Ceremony has been scheduled for 12:00pm at MBG, January 19th. Contact: 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 the cost of the flowers. Contact Jo Ann Boone for reservations at 854-6323 or JATBoone@yahoo.com



❖ Information

Your contribution will help us continue to offer Japanese culture introduction to our community in Memphis and the Mid-South! Please support us by becoming a member of JAST or a JAST-West Discount Pass-holder! We invite current members to update their membership and please give anyone interested a referral. Receive great discounts for all JAST events and classes. The membership length is from January 1 through December 31. A 2014 JAST Membership Form is provided on the last page of this Newsletter for membership/renewal or purchase of a JAST-West Discount Pass. Fill in the document, and attach it in an email to addressed to asommer@memphis.edu please! Then, print the form and send with your check payable to Japan-America Society of Tennessee, Inc. Payment by credit card is also accepted, but please contact us to arrange for payment.

❖ **Akemi's Recipe**

Japanese curry is known as curry rice (or *kareh raisu*) since it's always served with rice. Curry is not very similar to curry from India, Thai or other places. Curry is one of the most popular dishes in Japan because of its simplicity and great taste. A wide variety of vegetables and meats are used to make Japanese curry. The basic vegetables are onions, carrots, and potatoes. For the meat, beef, pork, and chicken are the most popular. The best way to make it is to use Kare Rice Blocks.



Ingredients

- 2-3 good sized potatoes
- 2-3 carrots
- 2 large onions
- Curry blocks
- Thinly sliced meat
- 3 cups short grain rice

Directions

All good curry needs rice. To cook it, you can either use a rice cooker or a small pan.

1. Sauté onions in a tablespoon of oil until translucent then add beef cubes. You can use meat other than beef, like chicken, shrimp or pork. Tofu and vegetables can be used as healthier alternatives.
2. When the meat has turned golden-brown, add the carrots and potatoes. Mix slightly so that the vegetables can absorb the meat's flavor.
3. Add about 2 cups of water and let it simmer. You can skim off the fat that rises to the surface.
4. Add the curry roux to the saucepan while stirring. Mix and blend well. Refer to the above photo to see what the roux looks like up close.
5. Simmer and let the curry sauce thicken until it reaches your desired consistency. If you like curry sauce thick, simmering can take anywhere from 7-10 minutes.

❖ **Website**

- JAST-West <http://www.memphis.edu/fl/japanese/jastw.htm>
- JAST <http://www.jastn.org>
- 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 there is any related event you would like to inform us of, please contact us anytime.

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

2014 JAST Membership Form

Thank you for your interest in membership! Members receive mailings, invitations and discounts for JAST events. Please review and select from the membership levels below.

CORPORATE and COMMUNITY Memberships

- Chairman’s Round Table \$10,000**
1 Board of Directors position; 2 delegate registrations to SEUS/Japan Assn. annual meeting and \$100 discount for each additional registered delegate; special recognition at statewide meetings and regional events; unrestricted participation at JAST and JAST YP events at the member rate.
- Managing Director’s Level \$ 5,000**
1 Board of Directors position; 1 delegate registration to SEUS/Japan Assn. annual meeting and \$100 discount for each additional registered delegate; special recognition at statewide meetings and regional events; unrestricted participation at JAST and JAST YP events at the member rate.
- Benefactor’s Level \$ 2,500**
1 delegate registration to SEUS/Japan meeting and \$100 discount for each additional registered delegate; recognition at statewide meetings and regional events; participation for up to 10 of organization’s key representatives/guests at JAST and JAST YP events at the member rate.
- Director’s Level \$ 1,000**
\$100 discount to SEUS/Japan meeting for each registered delegate; participation for up to six company representatives and/or guests at JAST and JAST YP events at the member rate.
- Manager’s Level \$ 500**
\$100 discount to SEUS/Japan meeting for each registered delegate; participation for three company representatives and/or guests at JAST and JAST YP events at the member rate.
- Associate \$ 250**
(For small businesses only)\$50 discount to SEUS/Japan meeting for each registered delegate: participation for two company representatives or one company representative and one guest at JAST and JAST YP events at the member rate.

INDIVIDUAL Memberships & Regional Offers

- Tomodachi \$ 100** Participation for 1 individual at JAST & JAST YP events at the member rate
- JAST-West Discount Pass \$50** Discounts for 1 individual exclusively to JAST-West programs and activities.

The Japan America Society of Tennessee is a 501(c)3 organization. Make checks payable to Japan-America Society of Tennessee, Inc.

Name

Title & Company Name

Address

Address

City, State, Zip

Phone Fax

Email

Mail this form with payment to:
Japan-America Society of Tennessee
P.O. Box 330003
Nashville, TN 37203
(This is a NEW Mailing Address!)

Questions? Contact **JAST:** (615) 663-6060 jastninfo@jastn.org
JAST-West: (901) 482-1830 asommer@memphis.edu

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