



JAMSj President Aggie Idemoto Honored by JAACL *by Will Kaku*

On November 7, 2015, JAMSj president, Aggie Idemoto, received an award from the Japanese American Citizens League (San Jose chapter) for furthering the story of Japanese American incarceration, as well as for her dedication to education and community service. Idemoto held many leadership positions in her professional life as a teacher, school principal, and assistant superintendent.

During her leadership tenure, Idemoto experienced cultural attitudes that created obstacles to success for women. "I've had some cultural uneasiness with some of the traditional values originating in Japan," she said. "Japanese culture sometimes created an environment placing the woman in the shadow of a man. Even today, when interviewing a Japanese couple there have been times when the woman would defer to her husband, who did all of the talking."

The empowerment of women is an important issue for Idemoto. She fears that some women do not realize their full potential because of entrenched societal attitudes. "Some women hold back," Idemoto explained, "especially for leadership positions that they still think are traditionally for a man."

She has also contributed greatly to other community organizations, such as the South Valley Family YMCA, Asian American Educators Association, and Midori Kai Inc., a professional women's group. Idemoto continues to be involved with Midori Kai, which brings together Asian American women who are community and/or business leaders. "Gender equity is no different from racial equity," she said. "Midori Kai provides female role models and provides young teenage girls an opportunity to see business and community leaders who look like them."

As an educator, Idemoto has always held firm to the belief that students need positive role models. She cringes when she sees politicians and sports heroes act in unsavory and unethical ways that leave lasting, negative impressions on the youth of this country. "Young people learn by imitating," Idemoto said. "Thus, we adults need to serve as positive role models."

Many of her former students or their parents have thanked Idemoto for the positive role that she played in their lives. She once received a letter from the parent of one of her special education students. The mother wrote that her child's behavior changed dramatically in a positive direction. "It makes all of the memories of the problems and struggles that we had in the classroom go away," Idemoto said. "That makes it all worth it, knowing the positive impact that we can have on their lives."

Idemoto gravitated to working with JAMSj because it was a natural continuation of her work as an educator. She enjoys interacting with visitors to the museum. "Teaching is a two-way street. You learn as much from those you are teaching."

She understands the challenge in reaching out to the next generation. "We need them to carry on the story. Idemoto urges us to "tell the story and ensure that those lessons get passed on." Thanks for all your contributions, madame president!



l. to r. Akio Idemoto, Kristin Okimoto,
Michael Sera

Mistress of Ceremonies
Jana Katsuyama

Honoree President Aggie and hubby Kunio

CAAMFEST San Jose 2015: Screening of *Lucky Chow* and Exploration of Asian Food by Fred Liang

On a bright and sunny Sunday afternoon on September 20, 2015, eager film festival attendees came to the Japanese American Museum of San Jose (JAMsj) to watch CAAMFest San Jose's screening of *Lucky Chow*. *Lucky Chow* is a six-part PBS series that follows host, Danielle Chang, as she tastes unique and different Asian food across the country. Chang is the founder of Lucky Rice, a food festival held throughout the United States that showcases and celebrates Asian cuisine. *Lucky Chow* is co-produced by the Center for Asian American Media (CAAM) and Bruce Seidel, creator of *Iron Chef America*. After the film screening, the audience enjoyed food from Kushi Yaki Kuishinbo, a food truck that purveys authentic Japanese street food.

The audience received a vibrant and warm welcome from moderator and JAMsj's public programs coordinator, Michael Sera. Sera then introduced Masahi Niwano, festival and exhibitions director, who gave a brief introduction of CAAMFest and expressed gratitude for being able to partner with JAMsj for yet another year. For this year, CAAM chose to screen two episodes of *Lucky Chow* that were connected to the Bay Area and would resonate with San Jose's Japantown.

The first episode of *Lucky Chow* was "Bay Area," where Chang explores the intersection of Asian food, technology, and innovation in the San Francisco Bay Area. The episode features her visiting the Google campus in Mountain View, Ecopia Farms in Campbell, and the Hodo Soy Beanery factory in Oakland. Google strayed away from typical corporate cafeterias and instead features 30 different venues. Ecopia Farms is an indoor farm, utilizing new technological methods to grow and produce salad greens. Hodo Soy Beanery produces exceptional artisanal tofu, yuba noodles, and other soy products. Chang shows the strong tie between the former and current identity of the Bay Area, which began as an agricultural sector and is today a technological powerhouse.

The second episode of *Lucky Chow* centers around ramen, featuring its history, variety, and popularity on the American food scene. In the first part of the episode, Chang explores the origins and variety of ramen noodles, which began as an aristocratic dish but is now considered trendy comfort food. A bowl of ramen is broken down into its fundamental components: noodles, tare (liquid seasoning), broth, aromatic oils, and toppings. The next stops show Chang tasting chefs' personal takes on ramen in New York City; Brooklyn, New York; and Oakland, California. Though some like to stay close to traditional Japanese recipes, others go in a different direction by incorporating off-beat ingredients such as cheese and sauerkraut.

After the screening, the VIP guests of the event were introduced by Sera and held a Q&A session: Donald Young, Dr. Koichi Nishimura, and Sam Araki. Young is the director of programs for CAAM and was the executive producer of *Lucky Chow*. Ecopia founders, Dr. Nishimura and Araki, were also in attendance. Dr. Nishimura has family roots in agriculture and was the chief executive officer of Solectron, an electronics manufacturing services company. Araki's family also has roots in agriculture, but he worked as a systems engineer for Lockheed Martin. Nishimura and Araki applied their knowledge of science and technology and created a successful indoor farm. In conclusion, the film screening of *Lucky Chow* highlighted the thoughtful connection between food, technology, and the greater Japanese American community.



Masahi Niwano from CAAM & Michael Sera



l. to r. Linda Kuromi, Joyce Yamamoto, Reiko Iwanaga & Nathan Louie

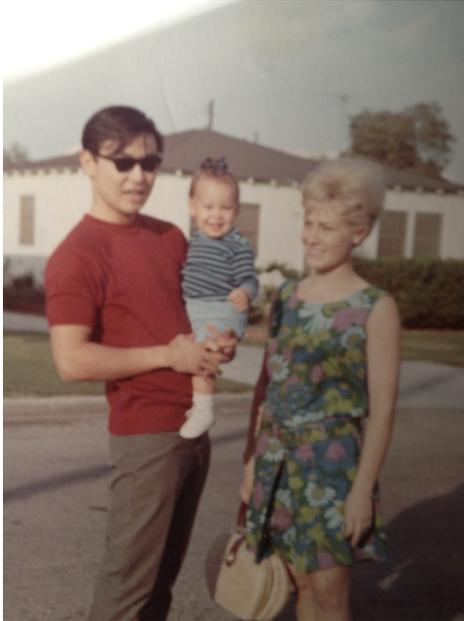


Eiko Yamaichi checking out the menu on Robert Kubo's food truck



Volunteer Coordinator Leslie Kim

New Exhibit, *Visible and Invisible: A Hapa Japanese American History* by Bob McKibbin



Art, Cindy & Wendy Nakashima
Photo courtesy Cindy Nakashima

It is forecasted that by the 2020 U.S. Census, a majority of Japanese Americans will identify as multiracial. Explore the diverse and complex history of the mixed-race and mixed-roots Japanese Americans by attending the newest exhibit at the Japanese American Museum of San Jose (JAMsj), *Visible and Invisible: A Hapa Japanese American History*.

Sponsored by the Japanese Chamber of Commerce of Northern California (JCCNC), the exhibit will be on display starting February 2016. We are fortunate to have Cindy Nakashima and Fred Liang as curators. Nakashima was one of the curators of *Visible & Invisible*, a hapa-themed exhibit held at the Japanese American National Museum (JANM) in 2013.

As part of the exhibit, JAMsj will be featuring photos of multigenerational families from the San Jose area. In addition, JAMsj will be presenting programs highlighting the hapa experience throughout 2016 while the exhibit is on display. Please visit us at www.jamsj.org for the latest program update.

CRISPY TOFFEE COOKIES -Yum! by Patti Chikasuye

- 1 cup butter, softened
- 1 cup sugar
- 1 cup brown sugar
- 2 eggs
- 1 teaspoon vanilla
- 1 ¼ cup flour
- 1 teaspoon baking soda
- ¼ teaspoon salt
- 3 cups oatmeal
- 1 cup R & J Toffees, crushed



Crispy toffee cookies



Patti Chikasuye
Photo courtesy Karen Fugita

- Cream butter and sugars.
- Stir in eggs and vanilla.
- Add flour, soda, and salt, mixing until combined.
- Blend in oatmeal and toffee.
- Divide dough in half.
- On plastic wrap, shape each half into a roll, 12" by 1 ½".
- Wrap roll in the plastic wrap.
- Freeze for at least 3 hours.
- Cut into 1/8" to ¼" slices.
- Place on parchment lined baking sheet.
- Bake in at 350 for 10 to 12 minutes.
- Can keep rolls in the freezer until ready to use, cutting and baking a few cookies at a time.

JAMsj Winter Boutique 2015 by Warren Hayashi, General Chair

The gymnasium at the San Jose Buddhist Church Betsuin has been the location of the Japanese American Museum of San Jose's (JAMsj) Winter Boutique for many years. When the Betsuin board of directors decided to retrofit their annex to meet California earthquake standards and improve the building to meet current regulations, they closed their facility for one year, resulting in the temporary relocation of the 2015 JAMsj Winter Boutique.

Because the boutique is a major fund-raising event for JAMsj, it was imperative to find a workable, temporary site for the 2015 event. We were fortunate to be able to procure the Burnett Academy gymnasium not far from the Betsuin for our November 14 boutique. As this site is similar to our regular site, the adjustment to the temporary site went smoothly.

The museum is blessed with the countless number of volunteers who support the museum's goals. Cheryl Koshiro, one of our volunteers, chairs the arts and crafts section of the Winter Boutique and is responsible for inviting vendors to participate in this very important event. In addition, she organizes the vendor program for the day.

Another volunteer is board member Kristin Okimoto, who directs the boutique drawings of donated gifts provided by participating vendors. She also chairs the membership committee and is constantly recruiting new members.

Another feature of the boutique was the book signing of the museum-published book, *San Jose Japantown: A Journey* by Curt Fukuda and Ralph Pearce. This book, as well as many other Japanese American-themed books, is available at the JAMsj museum store. Eva Yamamoto, also a member of the board, is the long-time leader of our store.

A very popular silent auction was organized and lead by Gail Bush. The museum receives numerous donated gifts from individuals and businesses which are auctioned off, thus representing a major source of funds for the museum. Bush has been the long-time chair and has raised sizeable amounts of money from the auction over the years.

The final component of the boutique is our food concession. But due to this year's temporary location, this section had to be reduced in size and quantity. Even with the reduction in size, Barbara Uchiyama was able to create a well-balanced program.

I would like to recognize other key leaders of the boutique:

- Joyce Yamamoto (administration)
- Joe Yasutake (finance)
- Karen Fugita (directional signage)
- Steve Fugita (parking)
- Ken Furukawa, Ron Yamamoto, and Chris Hioki for electrical needs and the PA system
- Bob McKibbin, the individual most responsible for onsite logistics and other general arrangements

All of these folks represent the leadership of the boutique team and played a major part in the success of the 2015 event. Domo arigato!

And special thanks to all of the countless other volunteers whose names were not mentioned. Finally, a shout-out to Jimbo's, which was inadvertently left off the contributor list. With the help of everyone, this boutique, despite its temporary location, was its usual rousing success!



Reiko Itamura working the store



l. to r. Tess Carson, Roy Matsuzaki, Akio Idemoto, and Vernon Hayashida help with the raffle

A Big Hand for Our Boutique Community Supporters *by Joyce Yamamoto*

The Japanese American Museum of San Jose (JAMsj) would like to thank our very generous community supporters for contributing to our November 2015 Winter Boutique silent auction and donation drawing events:

- Amy Okagaki
- Aurielle Bush & Matt
- Banana Crepe
- Barry Swenson Builder
- Biscuits
- Blue Light Cinemas
- Blue Water Seafood & Crab
- Classic Rock
- Cukui
- Cupertino Florist
- Ed Kato
- Elusive
- 4th Street Bowl
- Gardenland
- Headliners
- Holder's Country Inn
- Hukilau
- JAMsj Friday Crafters
- Japantown Business Association
- Jimbo's
- Joe Wersler
- Kay's Shiseido Cosmetics
- Kikkoman
- Kogura Company
- Kubota Restaurant
- Kumako Ramen
- Kyoto Palace
- Linda Kuromi
- Michaels at Shoreline
- Minato Restaurant
- Nancy Yee
- Nikaku Japanese Arts
- Ogawa-Mune Nursery
- Olive Bar
- oomaTelo
- Out of the Envelope
- Patty Chikasuye
- Paul Sakamoto
- Psycho Donuts
- Rocket Fizz
- Ron & Carol Nagai
- Roy's Station
- Sachiko Fashions
- Sak n' Sak
- San Jose Tofu
- Santo Market
- Shuei-Do Manju
- State of Grace
- Sushi Maru (Milpitas)
- Takara Sake
- Town Square Furniture
- Ukulele Source
- Van's Restaurant
- Vicki Wynne
- Whatnots & Dodads

Reflections on JAMsj's Volunteer Brunch *by Flo Oy Wong*

At the invitation of Aggie Idemoto, president of the Japanese American Museum of San Jose (JAMsj), I attended the volunteer brunch hosted by the board on October 17. I had the pleasure of walking in with and sitting with Ann Muto, whose poetry book *Open Passage* was published by JAMsj in 2011. In addition, I had the opportunity to reconnect with old friends and meet new, interesting people.

In addition to enjoying the delicious spread prepared by the board, I was touched by the program emceed by Aggie. Each volunteer was asked to introduce himself or herself. Listening to their credentials, I realized how rich the JAMsj community is and what a significant resource the museum is for the community.

The surprise of the program was the laughter yoga session facilitated by instructor Liz Nichols, who resides in Oakland. Her enthusiasm and passion for laughter yoga ignited the guests. Following an explanation of laughter yoga, Nichols led us into healthy connections to ourselves and to others through laughing exercises. In one exercise, we were guided by Nichols to create different milkshakes. We proceeded to make milkshakes with ingredients we liked and then to drink our tasty concoctions with laughter that filled the room. We also made milkshakes with ingredients we didn't like. What fun to toss those on nearby guests, as we again chuckled heartily!

The delicious brunch ended on a high note: connection as inspired by JAMsj. I had no idea I would be so richly rewarded by accepting Aggie's invitation. For me, it was both a beautiful ending and a renewed beginning.

In 2005 as a guest artist, I had the privilege and honor of mounting *1942: Luggage from Home to Camp*, an exhibit featuring six, San Jose-based Japanese Americans, with the collaboration of Jimi Yamaichi and the support of the board of directors. It is very much my feeling that JAMsj does an excellent job of taking its shared Japanese American history and building community. That is why returning to JAMsj for the brunch became a full-circle experience for me.



Volunteers enjoying the food and each others company



Liz Nichols leading volunteers in laughter yoga

Health, Sports, and Culture Day *by Tsukasa Kobashi, Yoko Kobashi, and Michael Sera*

On October 11, 2015, the Japanese American Museum of San Jose (JAMsj) had its Health, Sports, and Culture Day. In Japan, Health and Sports Day was established as a celebration of the opening day of the 1964 Tokyo Olympics (October 10, 1964). Culture Day was first held in 1948 to commemorate the announcement of the postwar Japanese constitution on November 3, 1946.

The event consisted of two parts: a collection of Japanese performers and demonstrations and relay races for the kids. The first part represented Japanese traditional culture: a group koto performance by Marimo-kai and a judo demonstration by the Nakano Judo Academy. The second part highlighted Japanese high-technology with a VivaGlow physical exercise video game demonstrated by Fujitsu.

For the relay races for the kids, we started with radio exercises to warmup and stretch, then played typical games for athletic meets (*undokai*) at schools in Japan, including hula hoop circle race, spoon race, full-water relay, tug-of-war, powder donuts circle, and beanbag toss. Many of the parents also got involved and participated alongside the kids. The event ended with a reading by Lynne Yamaichi from Lotus Preschool. She read from *Barbed Wire Baseball* inside the museum in front of the baseball exhibit. This gave the parents a chance to view the museum while their kids were being read to.

More than 50 people attended the event, and we hope to continue holding this event to promote a healthy life rich in culture. Thank you to Ito En, the largest green tea distributor in Japan, for donating the bottled tea; San Mateo Buddhist Church for the use of their equipment; and the volunteers who made for a smoothly-run event.



Student volunteers signing in attendees



Student volunteers enjoying a refreshing Ito En tea
Photo courtesy of Tsukasa Kobashi



VivaGlow exercise game demonstrated by Fujitsu



Marimo-kai koto group performing



Nakano Judo Academy demonstration



Nakano Judo Academy instructor congratulating student



Ito En Tea logo. Company donated tea.
Image courtesy of Tsukasa Kobashi

To Be Takei Documentary Shown at JAMsj *by Steve Fugita*



Gus & Jennifer Kroot

Several years ago, the Japanese Museum of San Jose (JAMsj) was approached by Jennifer Kroot to be a community partner for her film project about George Takei of *Star Trek* fame. JAMsj was recommended to Kroot by colleague and friend Christina Lim. Earlier, Lim had worked with the museum on the KTEH documentary, *Return to the Valley*, the story of the Japanese American postwar return from camp to Santa Clara Valley.

Fortunately, Jimi Yamaichi, our founder, curator, and a personal friend of George Takei, was interested in helping out with the project. Yamaichi and Takei had become friends through their work on the Tule Lake pilgrimages. Steve Fugita provided historical information about the incarceration.

The film was able to capture Takei's long and dynamic career in the *Star Trek* television and film series. It also pointed out his lesser-known political career under Los Angeles Mayor Tom Bradley. Most significantly, it highlighted his tireless quest to keep the lessons of the WWII incarceration alive as well as



President Aggie

advancing LGBTQ issues. *To Be Takei* was able to portray Takei's major contributions to these issues in a lively yet poignant manner. His natural openness and emotional resilience made it possible to engage a large and varied audience.

After the film, a short clip of Yamaichi discussing camp life, shot by Kroot in JAMsj's barracks room, was shown. The program wound up with a lively Q and A session.

For an earlier film, *It Came From Kuchar*, Kroot won best documentary awards at both the Chicago and Boston underground film festivals. She is a San Francisco Bay Area native and currently teaches film at the San Francisco Art Institute.

Thanks to Chris Hioki for providing his technical expertise to run the museum's new audiovisual equipment. In addition, he provided setup and reservation support with his crew. Joyce Yamamoto and Sharon Wong efficiently worked admissions and DVD sales.

Finding Your Roots in the U.S. and in Japan: Genealogy Workshop Series at JAMsj *by Becky Karabatos*

What government records exist that are unique to Japanese Americans? How can you research your ancestry in Japan? When should you hire a professional to do research for you? How do you organize all of your research findings? These questions, as well as others, are addressed at a series of genealogy workshops held at the Japanese Museum of San Jose (JAMsj): *Finding Your Roots in the U.S. and in Japan*.

In February 2015, JAMsj hosted the first of these workshops targeted specifically at Japanese Americans. The workshops are being offered in parts. In the first session, presenter Linda Harms Okazaki will provide an overview of genealogical resources available in both the United States and Japan. In the second session, participants will meet again with Ozaki to share what they've discovered and to ask specific questions about their records and research process.

If you've been thinking about working on your family tree, here are some genealogy tips:

- Talk to extended family—before you begin your research—to find out what they already know
- Check to see what equipment, such as a digital camera, you have—to use when visiting a research library or archive
- Document your search with detailed citations—you may need to retrace your steps at some point

Because of the interest in this topic, additional workshop dates are planned. Contact Public Programs for information at publicprograms@jamsj.org.

Another local genealogy resource is the Santa Clara Historical and Genealogical Society which periodically offers classes on getting started and organizing your documentation. For more information, visit www.scchgs.org.



Participants in genealogy workshop



Workshop leader
Linda Harms Okazaki

Profile of Bobbie Shiraki *by Joanne Makishima*



Bobbie Shiraki

Who's short, sweet, and bubbly all over? Besides a small glass of sparkling cider, that could be none other than one of JAMsj's most popular volunteers: Bobbie Shiraki. Born in San Jose and growing up less than a mile from Japantown, her roots in the community go back to when her dad, Bob Santo, was co-owner of Jackson Jewelers in the heart of Japantown. Bobbie attended Sunday School at the Buddhist Church, and faithfully attended Nihongakko every Saturday morning for many years, which explains why she can throw out a Japanese phrase or two with such ease!

After graduating from San Jose High and earning her degree and teaching credential from San Jose State, Bobbie taught at nearly every grade level sometime during her career in the Oak Grove School District. After 24 years in the regular classroom, she moved into the ELD program, and for 13 years found another creative outlet for her craft. That also explains why she can throw out a Spanish sentence or two with such ease! During her 37-year career, she influenced hundreds of students, some of whom still maintain contact today.

Bobbie has been married to her husband Steve since 1974, and raised two children, Stephanie and Greg. Bobbie participated actively in all of their pursuits, as a Scout leader, a Suzume no Gakko sensei, and team parent and spectator for lots of basketball. Their family has grown now with daughter-in-law Karen, and son-in-law George. But the most joyous additions to the family have been the "mago"—Roman and Kira, and another grandson due in 2016. Being Bachan is great fun and undoubtedly her favorite role of all; but, of course, she would never *ever* think of spoiling them!! As for her interests, she loves quilting, knitting, needlework and any other craft that involves fabric, paper, cardboard boxes or whatever. In addition, she has developed into a decent golfer recently. Every Monday she is part of a regular foursome and is dedicated to perfecting her game. ("Fore!") Other favorite things are photography, Zumba, anything Disney, and "Les Miz", which she has seen more than a dozen times.

After retiring in 2010, Bobbie's Japantown roots brought her to JAMsj. Here, she has been able to harness all of her talents, capabilities, and passions toward her work at the museum. She began by doing cardmaking and helping out during community events, particularly those involving children such as Hinamatsuri, Kodomo no Hi, and Nikkei Matsuri, all of which she continues to do today. Shortly, she began as a docent to elementary and middle school groups, satisfying her desire to interact with students as they tour the museum with their classes. Bobbie has created scavenger hunts for self-guided tours of the museum and for walking tours of Japantown, and an internment camp slide show for presentations at the museum and for use by docents off-site. On the administrative side, she helps with membership letters and designing labels, gift certificates, guest passes, name tags, flyers, and tickets as needed, as well as assisting in the Museum Store with inventory and prep for off-site events, and working in the store once a month. Whew!

You couldn't find a friendlier, more bubbly and humorous person than Bobbie. We are grateful for all she does for the museum and for the fun, energy, and professionalism she has brought. Domo arigatoogozaimasu, Bobbie! You're a JAMsj gem!

"I've been privileged to work with wonderful people at JAMsj who are passionate about preserving the history of our Japanese American community. Having grown up here in Nihonmachi, I have a deep connection with this community. Sharing that connection with our JAMsj visitors gives me a sense of responsibility & pride: responsibility in sharing the history of the Japanese American experience with our visitors, especially the school age students who come to JAMsj; and pride in the stories of our parents and grandparents who braved some very negative events and succeeded in building strong foundations on which we stand today." —Bobbie Shiraki

Making a Tax-Free Charitable Gift to JAMsj is Simple *by Bob McKibbin*

If you are 70½ years of age or older, help the Japanese American Museum of San Jose (JAMsj) by making a tax-free gift to JAMsj with a Qualified Charitable Distribution (QCD). Contributions need to be made directly from your traditional IRA account to JAMsj. The transferred amount counts toward your required minimum distribution for that year and is excluded from your taxable income. You may contribute any amount up to a total of \$100,000 per person per year from your IRA.

To make an IRA charitable distribution gift, simply contact your IRA administrator, request a Qualified Charitable Distribution (QCD) form, and fill out the amount of your choice. Thank you so much for your continued support!

JAMsj 2015 Honor Roll

Many thanks to all those who made the exhibits, programs and community gatherings possible.

\$5,000 and up

Adachi, Wayne & Shizuko
Nakashima, S. Stephen & Sally
Oyama Family Foundation
Takahashi, Hannah

\$1,000 to \$4,999

Alamaden Valley Rotary Endowment
Fugita, Steve & Karen
Fujimoto, Tetsuo
Idemoto, Kunio & Aggie
Japanese Chamber of Commerce
of Northern California
Koketsu, Masao & Karlene
Lee, Emory & Ayleen Ho
Mune, Shin
Nishimura, Erin
OshimaUeunten Foundation
Oyama, Joyce Yuri
Sera, Michael & Ginger
Takata, Keith & Bev
Yamamoto, Miles & Eva
Yamanaka, Kevin
Yasutake, Joe & Judy
Yoshida, Pam & Gordon Koo

\$500 to \$999

4th Street Bowl, Inc.
Abe, Shirley
Craig, Angela
Farrington Historical Foundation
Fukushima, Etsuko
McKibbin, Bob & Barbara
Morimoto, Edward & Penny
Ninomiya-Koda Foundation
Park, Kuem Kim & Sun Woo
Sakauye, Carolyn & Ernest Kazato
Shimonishi, Warren & Rosie
Taketa, Victoria
Wong, Sharon Osaki
Yamaoka, George T.
Yamate, Emiko
Yuki, Tom & Carol

\$200 to \$499

Ando, Ernie & Emily
Anonymous
Apple, Inc.
Bright Funds.org
Dobashi, Perry & Toni
Furukawa, Ken & Joyce
Hayakawa, Alice
Hayashi, Helen
Hirahara, Patti & Terry Takeda
Hiura, Dr. Jerrold
Inami, Frank
Ishida, Phyllis
Ishimaru, Mikio & Vickie
Ishimaru, Tish
Iwamiya, Anthony
Kadonaga, Alice
Kim, Leslie
Kimura, Kristin L.
Lamm, Ricky

Lujer, LLC
Machida, Betty
Maruyama, Patricia
Menlo School
Mishima, David G.
Muramoto, Richard & Linda
O'Brien, David
Oka, Betsy Haruye
Oyama, Louise
Oyama, M.
Palkowski, Susan
Sakai, Ruth
Setoguchi, Carol
Suga, Kel & Mimi
Tahara, Dexter
Takata, May I.
Tanaka, David
Tanaka, Norman & Alice
Tarr, Lois
Tomita, Stanley & Margaret
Walker, Bill & Mikiko
Yamaichi, Jimi & Eiko
Yamakawa, Grace & James
Yamamoto, Donald & Mary
Zebra Technologies Corp.

\$100 to \$199

Acuna, Hector & Beverly
Adams, Jacob & Chika
Aiu, Penelope
Della Maggiore, Dario
DeWitt, Paul & Jayne
Ellingson, Lynda
Ellis, Jerry & Fran
Fresno Betsuin Buddhist Temple
Japanese Language School
Frishberg, Nancy
Fujii, Bob & Ida
Fujimura, Frank
Gotliffe, Harvey & Carmen
Haratani, Saji
Higuchi, James & Patricia
Hiraoka, Joyce
Hirasaki, Hisashi & Jean
Honda, Elsie
Horikoshi, Peter & Wendy
Idemoto, Akio
Itow, Laurie
Iwahashi, David
Iwamura, Warren
Kajiko, Tadao & Yoshiko
Kaku, LaDonna & Michael
Kato, Ann T.
Kawabata, Allen & Patricia
Kawahara, Tom & Toshiko
Kawakami, Julie & David Gee
Kawanami, Martha
Kinyon, June
Kitagawa, Rose
Kozuma, Neil
Kudo, Noreen & Dean
Kuramoto, Sam & Shirley
Lee, Karen Tsujimoto

Lieberman, Lillian
Lou, Iris
Machida, Jenny
Manor, William & Shirley
Masatani, Ben & Kaye
Masuda, Dr. James & Michiko
Masuda, Yoshimasa
Matsuoka, Denise
Medaka no Gakko
Miyabara-McCraskey, S.
Miyahara, Hiro & Ricki
Moriyama, Mark & Marilyn
Mune, Kin & Jean
Muto, Art & Ann
Nishihara, Jason
Oka, Yoshino
Okagaki, Amy
Okazaki, Linda Harms
Okubo, Robert
Okumura, Helen
Orr, James
Oshita, Rev. Robert & Patti
Ota, Terry & Shirley
Oyama, Leo
Presentation High School
St. Martin of Tours
6th Grade Class
Saito, Jiro & Ann
Sakamoto, Paul
Sakamoto, Sam & Yaeko
Sano, Stephen
Shiba, Della & Seiji
Shimizu, Ron & Cheryl
Shiono, Pat
Shiotsuka, Ed & Arline
Shirasawa, Takeo
Shiroyama, Brian
Stonie, Cathy
Takeda, Ed, Florence & Kathy
Takei, Lilly Y.
Tanaka, Shigenobu
Thiemann, Peter
Tokiwa, Shig & Mary
Tsuji, Chris
Tsujiyama, Barbara
Utsunomiya, Kazuo
Uyeda, Lillian K.
Watanabe, Yuki
West Valley JAACL
Yamada, Heda Hideko
Yamaichi, George & Lynne
Yamaichi, Itsuye
Yamaichi, Stan & Hideko

Up to \$99

Abbing, Alice
Abey, Kazuo
Akizuki, Patricia
Altona, Florence
Amazon Smile Foundation
Ando, Allen & Aileen
Ando, Mary

Anonymous
Araki, Nancy
Azuma, Diane
Barrus, Jean Shimotsu
Black, Betty Aramaki
Boy Scout Troop 611
Chiba, Yurika
Chikasuye, Patty & Eric
Costco UW Campaign
Croft, Hugo & Carolyn A.
D'Ambrosia, Lily E.
Damron, Arlene & Gene
Diffenderfer, Lisa
Doi, Tom & Chiyoko
ECHO
Fong, Art & Cynthia
Fukuhara, George & Masako
Fukuhara, Jimmy K.
Fukui, Bill & Yuri
Fukui, May & Sam
Goebner, Nancy
Google Match Program
Graves, Tom
HP Company Match
Halcrow, Amy
Handa, Cindi
Handa, Lon & Robin
Handa, Tomiko
Hara, Butch & Janice
Hashiguchi, Ted & Kazue
Hatakeyama, Shelley
Hayashi, Donald & Debra
Hayashi, Kevin
Hayashi, Leland
Hayashi, Sandra
Higaki, Shigeru & Sumi
Higaki, Steven
Hikari no Gakko-Salinas
Hioki, Albert & Kathryn
Hioki, Lily & Chieko
Hirano, Ken
Hirose, Steven & Sandra
Hirota, Norris & Ten
Hishida, Cherie
Hiura, Alan
Hiura, Phyllis
Holmberg, Linda
Honma, June
Horio, Mary
Horita, Ben
Horiuchi, Fred & Ruth
Hosoda, Morris & Louise
Ikeda, Sachi
Imahara, Fran
Isa, Barbara
Ishikawa, Norm
Ishiwata, Byron
Itamura, Reiko
Itano, Masashi & Teruko
Iwanaga, Reiko
Iwasa, Ryan
Iwasaki, Dorothy

[Continued page 10—Honor Roll]

Honor Roll - from page 9

| | | | |
|--------------------------------------|-----------------------------------|------------------------------|----------------------------------------------|
| Izu, Tom & Susan Hayase-Izu | McElroy, Richard | Rauch, Patty | Tsuchida, Steve & Reiko |
| Izumi, Jean | McCreary, Nora O. | St. Andrews Episcopal School | Tsuchitani, L.H. |
| Japanese Consulate General | Minamide, Jeffrey | Saito, Rich | Tsunekawa, Rose |
| Kadotani, Henry & Judy | Miyamura, Yoneko | Sakai, Joy | Tsutsumi, Emi |
| Kajikawa, Etsuko | Miyasake, Mabel T. | Sakamoto, Jim & Kazuko | Tsutsumi, Glenn |
| Kanki, Barbara & Family | Morita, Alyce | Sakata, Tom & Hideko | Ueno, Christine |
| Kashiwagi, Hiroshi & Sadako | Morita, Fred & Lillie | Sano, I. Peter & Minako | Ueunten, Paul & Bobbie |
| Kawakami, Menlo | Muramoto, Barbara | Santo, Chester | Uyeda, Sharon |
| Kawamoto, Glenn & Barbara | Nakamura, Susan & Masao Suzuki | Santo, Satsuki | Uyehara, Toshiko |
| Kikoshima, Anne | Nakamura, Una | Sasaki, Dick & Agnes | Uyesato, Lisa |
| Kitagawa, Celeste & Howard | Nakao, Tsuyaye "Sue" | Sato, Tami | Wadley, Carolyn |
| Kitajima, Ken | Namba, Janet & Richard | Shibayama, Art & Betty | Wallace, Loraine A. |
| Kitayama, Ted | Nielsen, Elisabeth & Gary | Shiozaki, Amy | Wasano, Isako |
| Kitazawa, Thomas & Harriet | Nishida, Thomas | Stroberg, Charlene | Watanabe, Frances & Henry |
| Kobata, Miyo | Nishimoto, Susan S. | Sueoka, Bill | Watkins, Kim |
| Koike, Terri | Nishimura, Shiz | Sugai, Linda | Watsonville-Santa Cruz JAFL Senior Center |
| Kondo, Jeanne | Norris, Lynne | Sugiyama, Judy | Yaguchi, Michael |
| Kondo, JoAnne | Ogawa, Diana | Sutherland, Kathy | Yamada, Fred |
| Koshiro, Cheryl | Ogi, Ronald & Misako | Suyeishi, Fumi | Yamaguchi, Jean |
| Kosobayashi, Joy | Ohara, Harry & Jeanne | Takagi, Sumi | Yamaichi, Russel |
| Koyama, Taeko | Ogori, Dennis & Pat | Takaichi, Mary | Yamato, Aiko |
| Kubo, Duane & Lucien | Okagaki, Tomi & Alan | Takei, Yuki | Yamato, Jane |
| Kumamoto, Howard | Okazaki, David | Takeuchi, John | Yamasaki, Linda & Wesley |
| Kurasaki, Kurt | Okamoto, Mark | Tanaka, James | Yamashiro, Nora |
| Kurihara, Thomas | Oldham, Jeffrey | Taniguchi, Connie | Yamashita, Yoshiko |
| Kurose, Frank | O'Malley, Mark & Seiko | Tao, Janice | Yasukawa, Jeane |
| Kusumoto, Marvin | Omori, Sharon | Tatsumi, Cindy & Jeff | Ybarra, Jack & Grace Kubota |
| Lamb, Jeffrey & Leianne Wong Lamb | Oshidari, Tom & Terry | Terada, Minoru | Yoshida, Irene R. |
| Lockheed Retirees | Oshima, Yoshiki & Mary | Terao, Ruth Kitayama | Yoshihara, Vicki & Dale |
| Loveless, Mark | Ota, Tak & Nellie | The Laurasian Institution | Yoshikawa, Phyllis |
| Masunaga, Leslie | Parks, Leslie | The Rast Family | Yoshino, Edna |
| Matsuura, A.T. | Peckham, James | Tokiwa, Betty | Yotsuya, Patricia & Arthur |
| Masui, Steven | Pedretti, Robert | Torres, Charlotte | Yuki Teikei Haiku Society |
| McCombs, Carolyn | Powers, Joan & Charles | Tsubamoto, Miyoko | Yusa, S.J. |

Please let us know about any errors at ssfugita@yahoo.com or (408) 265-5552.

Membership by Kristin Okimoto

We would like to welcome our new members through November 30, 2015

| | | |
|-------------------------|----------------------------|------------------------------|
| Karen Akimoto | Craig & Pamela Murotsune | Sim Seiki & Family |
| Minerva Amistoso | Suzie Nakayama | Hachiro Shimada |
| Becky Bartliner | Nicole Nikaido | Takumi & Gladys Taketa |
| Tyler Blalock | Ayako Noguchi | Eric & Gayle Torigoe |
| Glen Brugge | Pamela Ohara & Michael Chu | Kazuko Uchiyama |
| Calvin Fujii & Family | James Peckham | Edwin Uno & Family |
| Walter Harding & Family | Christine Pennington | Bill Urquhart & Tiffany Wong |
| Susan Iwamoto | Jean Reed & Family | Jack & Grace Ybarra |
| Wendy Lazar & Family | Muts Sakamoto | |
| Micki Morales | Cynthia Sakuma | |

Thank you for becoming a part of the museum. Your support is greatly appreciated. We hope that you will take advantage of your new membership by coming to Public Programs and visiting often.

Also, we would like to thank all our current members for their recent renewals.

We apologize for any errors or omissions. Please contact JAMsj.org with your corrections.

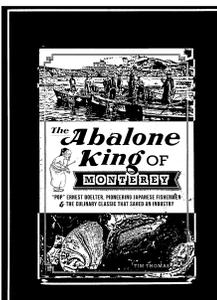
JAMsj Officers and Board of Directors

| | |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------|
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| Vice President..... | Joe Yasutake, Ph.D. |
| Financial Director | Rev. Byron Ishiwata |
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| Director/Curator..... | Jimi Yamaichi |
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***The Abalone King of Monterey* by Tim Thomas** *Reviewed by Steve Fugita*



Probably most *Nisei* and older *Sansei* remember relishing sliced abalone that came in a pink and blue can. Our family used to occasionally enjoy this treat from the Japanese grocery store--until it became prohibitively expensive. My Dad once exclaimed, "It's like eating gold." In the recently published book. *The Abalone King of Monterey*, author Tim Thomas reveals how the *Issei* were critical to the development of the abalone industry in the Monterey Bay region.

The Chinese were the first to commercially harvest abalone in the Monterey Bay region starting in the 1850s. By 1879, they had harvested some 4 million pounds from shallow water. Not surprisingly, the tasty mollusks soon became scarce because it was too easy to harvest them.

Then an enterprising *Issei* named Otosaburo Noda started a small fishing company in the area and recruited abalone expert Gennosuke Kodani from Chiba prefecture in Japan. Kodani and three *ama*, or free-divers, were soon collecting abalone in the deeper, cold waters of Monterey Bay. In the course of his work, Kodani met Alexander McMillan Allan at Point Lobos, and the two became partners. Kodani then sent for "helmet" divers, who were much more efficient than free divers as they could stay under water for hours at a time. As a result, the Japanese became the dominant force in not only the abalone industry but also in the entire fishing industry in the Monterey Bay region.

At the time, because the market for abalone was miniscule in California, most were dried and sent to Japan or other places in the Pacific with a Japanese population. Fortunately, the process of steaming tuna in the can had recently been developed and was easily adapted to preserving and shipping abalone.

The book's subtitle, "*Pop*" Ernest Doelter, *Pioneering Japanese Fishermen & the Culinary Classic that Saved an Industry* reveals how an individual can play a pivotal role in the development of an entire industry. Doelter, a colorful German restaurateur, began to experiment with different ways to cook fresh abalone. He started pounding and coating the meat with an egg wash and cracker crumbs to create what became the very popular "abalone steak." Eventually, Doelter was enticed to bring his recipe to San Francisco, where it became an overnight sensation. He quickly made a deal with Kodani and Allan to sell his abalone steaks to restaurants and hotels all over California.

Doelter subsequently moved back to Monterey to start yet another restaurant at the foot of the Monterey wharf. He hired his own dive crew and began distributing his pounded and seasoned abalone steaks through a Santa Cruz seafood distributor. By this time, there were nine Japanese abalone companies on the wharf in Monterey.

Doelter, a big man who at one point weighed almost 300 pounds, died in 1934 of liver and stomach cancer. His sons continued to run the restaurant until 1952. Most of the Japanese divers returned to Japan before the start of WWII. However, in 1942, those that remained, along with the other Japanese Americans in the area, were removed, incarcerated, and prohibited from returning to the area until 1945. One of the few *Nisei* to return to the business was Roy Hattori, who served in the Military Intelligence Service (MIS) during the war. He left the business a few years later because, by then, abalone had become too scarce.

This book is an interesting read about a little-known aspect of Japanese American history. It does a good job of illustrating the complex and multi-faceted relationship between ethnic groups, technological development, and individual entrepreneurship.



Japanese American Museum of San Jose
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JAMsj Needs Volunteers! *by Leslie Kim*

Join the 150 volunteers at the Japanese American Museum of San Jose (JAMsj) who help collect and preserve the history, culture, and art of Japanese Americans in the Bay Area. So where can you find them? When you come to JAMsj to enjoy the changing exhibits, shop for unique items in the museum store, participate in the special public programs, make a donation, or contribute an artifact, you will come face-to-face with our wonderful volunteers. If you do any of these things at JAMsj, you will feel the quiet calm of people working together for a common cause.

Business hours are from Thursday to Sunday, noon to 4 p.m. During those times, docents, receptionists, and museum store volunteers are standing by to help the public explore the history of Japanese Americans from San Jose. Visitors can start with the immigration of the Issei, examine in depth the internment camp experience, as well as look at current issues and events. There are other days when volunteers are there with hammers and saws building exhibits, making cards and crafts for sale, organizing the archives and library, writing grants and fundraising, cleaning and keeping the grounds lovely, planning for public programs, volunteering at events, sending out mailings, and managing the finances.

And there are others who volunteer but are not seen: keeping the website and technology active, planning curriculum for educators, publishing a book, visiting schools and other organizations to share their stories of being Japanese American, taking visitors on walking tours of Japantown, collecting contributions, participating on the board of directors, and writing/editing for our publications. The energy and dedication of these 150 volunteers can turn the calm into a mighty roar!

Volunteer at JAMsj because you are needed and because you want to help collect and preserve the history, culture, and arts of Japanese Americans in the Bay Area. Volunteer because the Japanese American experience is part of your history and culture, whether you are from Japan or from another country, whether you are Japanese or come from a different ethnic or racial group, whether you are from San Jose or another part of the world. Volunteer because you will be richly rewarded at the same time that you are helping.