

Japan America Society of Minnesota



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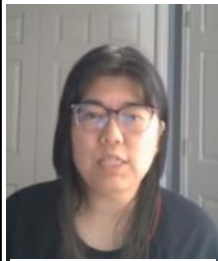
Recap: Online J-Quiz 2023 for Everyone



Participants in "Ramen" room

On Sunday, February 12, JASM hosted its popular J-Quiz event, this year in trivia format, which brought in a wide variety of

participants from several states. The event was well received, with a total of 35 participants (~50% students, ~50% adults/professionals). This year, J-Quiz was open to all who were interested (not just high school students as in previous years). We think this change was a positive shift to encourage community members from all backgrounds and learning levels to participate and engage with others also interested in Japanese culture and language. The event was held online to engage as many individuals as possible from different areas of the country. We were pleased to see that individuals from Minnesota, Wisconsin, and Nebraska participated!



Rio Saito, JASM Executive Director

To start the event, Executive Director Rio Saito welcomed participants in an opening ceremony, which included a warm welcome and show of appreciation from the Honorable Consulate-General of Japan in Chicago, Consul-General Tajima Hiroshi. The support of the Consulate-General over the years has demonstrated great partnership and efforts to encourage cultural exchange between the U.S. and Japan, which we are grateful for and that help make community events like J-Quiz possible.

Following the opening ceremony, participants were split into several rooms – *Sushi*, *Ramen*, and *Tempura*. – to participate in the quiz via an interactive app called *Kahoot*. The quiz tested participants' knowledge of Japanese culture, language, grammar, customs, and geography. Each room was hosted by a volunteer Sensei; it was fun to see them engaging and laughing with their groups! A big thanks to Naomi Satoh, Miho Nagai, and Patricia Breun for helping out as Sensei. The schedule of events also included a cooking demonstration video by the chef to the Consul-General, Satoshi Ito, who made an appetizing *chirashizushi* – a type of sushi bowl. Oishiso! "It looked delicious!"

..... continues on page 2.



Participants in "Tenpura" room during the quiz.

Upcoming: Live from Japan, Artist Talk: The Fine Art of Bookbinding with Yo Yamazaki (Online)



We are very excited to introduce a webinar, *Live from Japan, Artist Talk: the Fine Art of Bookbinding with Yo Yamazaki* on **Thursday, March 9 at 6:00 p.m. (CT)** on Zoom.

Please register today. (Click [here](#) to register!)

\$8: Non-Member

\$0: JASM Members

In this presentation, Yo Yamazaki will introduce us to the fine art of bookbinding. He will begin by sharing some of the influences on his work, including his childhood experience of reading the tales of Narnia. It was then that he realized that books could become a kind of magical portal into fantastic worlds. This fascination led him to create his own books, and to become a master bookbinder and teacher. He will share many examples of his beautiful books, which integrate both Japanese and Western influences. You will come away from this presentation with a fresh appreciation for the value and beauty of books as an art form in their own right.



Yo Yamazaki (山崎 曜) is a master bookmaker, whose work can be found in collections throughout Japan as well as in many international exhibitions. In 1995, he founded the

Handmade Books Center (手で作る本の教室) in Tokyo, where he began teaching the joy of making books by hand. Not only does he teach people how to create their

own unique books, but he also teaches how to appreciate the presence of a book itself, as well as the beauty of a wide variety of book structures. Yo teaches regularly at several universities in Japan, including Tokyo University of Fine Arts. He also leads a variety of workshops overseas. You can learn more about Yo and see examples of his work on his website: <http://yoyamazaki.jp/>

Meet Our Board Member: Kat Dalager



Kat Dalager, JASM Board Member

Born and raised in Bloomington, Minnesota to a Japanese mother and a Scandinavian-American father, I grew up during a time when assimilation was the norm. Morris and Ginko made sure I attended Saturday school and participated in Japanese dance groups when young, but being Japanese American was not something that I embraced. There were one or two other Japanese American families in my high school and that was it. Blending in seemed to be the best course of action.

I visited relatives in Kyoto, Japan as a child and learned bits and pieces about the culture, but my upbringing was largely American. We spoke only English at home, and I spoke very little Japanese as a result. Much of what I knew about Japan was through food because Mom was a gourmet cook and she catered Japanese dinners for the community and gave cooking classes. We were the family that celebrated Thanksgiving with turkey, Swedish meatballs, and sushi. It wasn't until I was visiting home as an adult when I realized why my school friends were reluctant to eat dinner at my house: there was often raw squid or octopus in the sink, and they thought they had to eat it!

Mom and Dad were two of the early volunteers for the Japanese senior citizens group, the Nikkei Project. When Mom became a senior, I became a volunteer. There's so much to learn from this group that lived through WWII, either in the U.S. or in Japan. And while the number of Japanese seniors in Minnesota declining, the pride and heritage is still strong.

As I was growing up, our household hosted an ever-revolving door of Japanese visitors/boarders – many of whom remain friends and extended family to this day. In parallel, my sister, Rhonda, moved to Nagano, Japan in the 1990s and assimilated into the Japanese culture. She has since become a Japanese citizen still living in Nagano, and her son and his wife live in Tokyo.

My kids are one quarter Japanese but not recognizably Asian. My older daughter is blue-eyed and very fair skinned. They have an interest in Japanese culture, and when I realized how limited my own exposure was, I wanted to reconnect with my heritage.

Fast forward to a few years ago when I met Joe Montgomery. He introduced me to Rio Saito at JASM and the next thing I knew, I was on the committee that put on the virtual Mondale Award Gala during the pandemic in 2020. I had such a good time that I volunteered again in 2021, then again in 2022. I became a board member and secretary in 2022 and continue to work on the Gala.

I've found my non-DNA Japanese family and I've learned so much more about my heritage through JASM. They've filled a gap in my soul. I'm grateful for how they've embraced me and for the opportunities they provide to all of us to learn and embrace Japanese culture.

Kat Dalager, JASM board member

Recap: Online J-Quiz 2023 for Everyone *continues...*



We were also fortunate to hear from one of JASM's own, Betsy Linehan-Skillings, who previously

served as JASM's media coordinator intern in 2015 and is now a visual media translator residing in Japan. She shared a very engaging presentation, interacting with participants and sharing her story of creating a life outside her home country and her love for Japanese culture. It was quite inspiring and we hope that participants walked away feeling that their own dreams can be achieved.

The J-Quiz trivia event was hosted on a platform called *Hopin*. J-Quiz 2023 also offered a college fair, culture videos, and networking opportunities, which participants were able to explore at their leisure between scheduled events. Executive Director Rio Saito concluded the event with the closing ceremony, expressing gratitude for the support of participants, sponsors, and everyone who helped make the J-Quiz event possible. We all shared in a group photo, and it was great to see everyone's smiling faces together!

Crystal Neff, JASM volunteer

ACKNOWLEDGEMENTS

JASM would like to thank the following supporters for their tremendous effort.

Without their help JASM could not hold a successful J-Quiz 2023.

Fumiko Matsumoto, Miho Nagai, Kazuko Stone
Question Preparation

Patricia Breun, Niho Nagai, Rio Saito, Naomi Satoh, Yoko Ueno
J-Quiz Planning Committee

Joshua Grove
Cultural Segment—Sweets Kendama

Satoshi Ito
Cultural Segment—Japan Information Center

Aiko Hatano
J-Pop & Culture Video Making

This event is made possible thanks to sponsors:

Consulate-General of Japan in Chicago

Dorsey & Whitney LLP
Ron and Molly Leonhardt
Ken Port Scholarship
Taiyo International, Inc.
Zinpro

Pre-Order Now Exclusive for Kana-chan T-shirt Now!



As part of our fundraising efforts for JASM, we created a special t-shirt with our new J-Quiz Ambassador, **Kana-chan**! This original character, Kana-chan, was created by Japanese artist **Hiro Suzuhira** just for J-Quiz.

- Pre-orders **from February 8th - March 12th.**
- All orders will be shipped the week of April 17th.
- \$25 for non-members, \$20 for members
- T-shirts are US unisex size (XS, S, M, L, XL, and XXL)
- T-shirts may not be exchanged or returned

Please click [here](#) to pre-order the J-Quiz Kana-chan T-shirt.

We appreciate your support and hope you love Kana-chan as much as we do!

Recap: JOI Talk: Japanese Manners and Customs (Online)

JASM held its *Japanese Manners and Customs* event in collaboration with JOI (Japan Outreach Initiative) coordinator, Mariko Nagai, on February 16th. Mariko is from Fukuoka, Japan and moved to Tokyo after university. She currently lives in Nebraska and works as a JOI coordinator.



Mariko discussed many manners from and cultural differences between Japan and the United States. These differences can be found in greetings, professional settings, restaurants, and food etiquette, as well as at home. The presentation began with the manner of bowing in Japan. There are three different types of bowing: *eshaku*, *keirei*, and *saikirei*. It is most common to bow when greeting others, apologizing, making requests, and visiting shrines or temples. Manners and customs that follow in the professional setting include the exchange of business cards when meeting someone as well as using polite speech with honorific expressions, also known as *keigo*. *Keigo* is also used when addressing teachers, bosses, elders, and *senpai* or *kohai* in the workplace or in school.



Restaurant and food etiquette were another big topic of discussion during Mariko's presentation. Mariko noted that in Japan it is not unusual to be greeted when entering a restaurant or shop. She also noted that the United States tends to assign servers to tables whereas in Japan, it is okay to call out to any nearby server. Restaurants will also provide *otōshi*, or appetizers, for customers while waiting for drinks. Mariko notes that slurping noodles, such as ramen, udon, or soba,

in Japan is not considered impolite. It shows that the person eating the noodles is enjoying the meal! It is also said that slurping noodles enhances the flavor and cools them down before eating. She also discussed chopsticks and the etiquette of resting them (horizontally and pointed to the left). It is not polite to pass food with chopsticks, stick them in rice and let them rest, or to stab food with them.

Mariko also included discussion of manners while in public, such as not speaking on trains and keeping to the left. When entering a house, it is polite to remove shoes at the entryway. A difference between Japan and the United States is that it is common for Japanese homes' doors to open outward rather than inward. This is to make room for shoes inside, keep dust and rain out of the home, and to welcome guests. The presentation ended with *onsen* manners and the custom of gifting money in Japan. At the end of the presentation, the event was interactive and participants had the opportunity to ask Mariko questions about Japanese manners and customs.

We would like to thank Mariko-san and JOI Program for this presentation and corporation.



*Please thank our members
with your support!*

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North Dakota News: Onigiri Action Workshop - Connect the 50 States with Onigiri



Onigiri Action Special Kit

On February 4th, University of North Dakota (UND)'s Japanese Cultural Association (JCA) joined the Onigiri Action Workshop online hosted by Table For Two USA. The event was sponsored by JETRO Los Angeles, Table For Two USA, and Japan Foundation Los Angeles. The event's concept is to "connect the 50 states with Onigiri". Perfect for the UND group! Maho Tsukamoto of UND helped recruit ten participants and I joined them as well.

The participants from each state received a "Special Onigiri Action Kit" for free! The Onigiri Action kit included all the necessary authentic Japanese ingredients, including Japanese rice, tuna, Kewpie mayonnaise, special seasoning packets, onigiri tools, and more.

The event began with greetings from Mayumi Uejima-Carr, president of Table For Two USA, and Yasuko Uchida, Director of Japan Foundation Los Angeles. Next came some fun short videos teaching onigiri basics. While watching videos, UND JCA students were so excited to wear *tenugui*, a kind of rectangular handkerchief. They didn't know how to use *tenugui* and enjoyed learning how to wear them.

Following the online workshop, the UND JCA group made tuna-mayo onigiri and "panda" onigiri. They learned how to mold rice balls and how to use a nori (seaweed) cutter. Before eating, we learned "itadakimasu" and then enjoyed eating. Participants said they enjoyed the taste of tuna-mayo with Kewpie mayonnaise, and recognized the difference between American mayonnaise and Japanese mayonnaise.

Panda onigiri were so cute! Some tried to eat their onigiri with spoons; they needed instructions to eat rice balls with their own hands. Maho and I are so excited to see all kinds of microwavable Japanese rice. The taste of rice is so different from what we can usually get from the Asian market in North Dakota. Do you know where to buy microwavable rice from Japan where you live?

As this Onigiri kit is so fun and some parts are reusable, JCA is planning to utilize the materials in a future event. We really appreciate this opportunity from Table For Two USA. They have several ongoing events about Wa-shokuiku—Japanese food education. I highly recommend you join upcoming Table For Two USA events. Edamame champ (<https://www.wa-shokuiku.org/edamamechamp>) will start on March 13, 2023.



Aiko Hatano, JASM program assistant

Picture left: The JCA of UND might be the biggest group in this event! We are proud of North Dakota!

Tom Haeg's Book Review

The Art of Bookbinding: A Practical Treatise; Joseph W. Zaehnsdorf, Cheswick Press, 6th Ed., 1903.

On Thursday, March 9, 2023, JASM is offering its members an opportunity to join a webinar featuring Japanese artist Yo Yamazaki. Yamazaki-san will showcase both Japanese and Western bookbinding techniques and his artistic interpretations therein.

To prepare for the webinar, I recommend *The Art of Bookbinding*, probably the best classic example of DIY western bookbinding craft.* It combines a historical narrative of western influences found in medieval monasteries with Asian examples formatting Ceylon palm leaves. I have no doubt that a copy of this book is reposed in Yamazaki's library and influenced his career.

But here is what especially intrigued me to connect the dotted line to Japan. In the first chapter, on the first page, the first sentence, reads: "We commence with folding." In other words, a book is really the product of folding papers. Bingo. This then draws me to Japanese origami, which literally means to fold (*oru*) and paper (*kami*). Yes, this ancient craft of bookbinding has a nascent nexus to *origami*. So, said in more words, if you can make origami, then you can make a book, too.

Our author, Joseph W., is the son of Joseph Zaehnsdorf (1816-1886), the patriarch of the family who apprenticed as a bookbinder in Stuttgart at the age of 15 and received numerous awards and accolades during his career. The *Treatise* is really Joseph W.'s filial recognition of his father's expertise.

Tom Haeg

*[Google Books and Google Play offer free online e-book versions of The Art of Bookbinding.](#)

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| Full page | 7.5 x 10 in | \$150.00 |
| Classified | 80 character line | \$10/line (minimum 2 lines) |

Production and design available in both Japanese and English for an additional charge. Deadline for completed ads and classifieds is the 20th of every month.

**Questions? Contact
the JASM Office
jasm@mn-japan.org**

JASM 16 Years Ago: 2007

As part of our 50th anniversary celebrations, we would like to show you (or let some of you remember) a tiny part of the past. Here's a glimpse of how it was 16 years ago (2007) from the JASM newsletter.



Participating in the Hanami Matsuri were Danielle Murakami, Eiko Nauman, Diane Murakami, and Jena Scott.

First Annual Hanami Matsuri

On April 23, 1995, JASM sponsored the first annual Hanami Matsuri. The event was held in the atrium at Riverplace. Contributing to the festivities were dance performances by Sansei Yonsei Kai and All Nations Magnet School students under the direction of JASM board member Linda van Dooijeweert. There were also displays and demonstrations by several Japan-related organizations including the Origami Society, the Bonsai Society, and the Ikebana Society of Minnesota. Children's activities included face painting, coloring and calligraphy. The crowning activity of the

day was the awarding of the raffle prizes to JASM members holding new or upgraded memberships in the Society. Northwest Airlines manager of international sales, Masashi Ogino was on hand for the grand prize drawing of two NWA round trip domestic tickets. Thank you to NWA and other contributors for their support and prize donations.

GRAND PRIZE

Northwest Airlines, two domestic round trip tickets— Stephen Smela

HANAMI continued page 5

Japan America Society of Minnesota

- ☐ Membership Application ☐ Change of Address
- ☐ Membership Renewal ☐ Tax-deductible Donation

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Name (2nd adult of a household membership) _____

Address _____

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Phone _____

I would like to make an additional tax-deductible donation of _____

Amount Enclosed: _____
(Please make checks payable to JASM)

Japan America Society of Minnesota
P.O. Box 26639, Minneapolis, MN 55426

Individual Membership

Sakura Circle Membership \$1,200+
Individual\$50
Student\$30
Household\$75
(2 adults plus children under 18)

Membership News (1/21 – 2/20/ 2023)

Thanks to the following new JASM members:

Zach Biesanz, Ole and Tina Kraby,
Akane and Midori Toda

Ad: For Sale: Vintage Hinamatsuri Doll Set (5 tiers)



For Sale: Vintage Hinamatsuri Doll Set (5 tiers)

Includes dolls, utensils, furniture, red fabric runner etc. Excellent condition. Brought over from Japan in the early 1950's. Still in the original shipping boxes.

Price: \$500/OBO

Location of the Set: Roseville, MN

For questions or more pictures contact: Phil, pmr001@gmail.com





J | A | S | M

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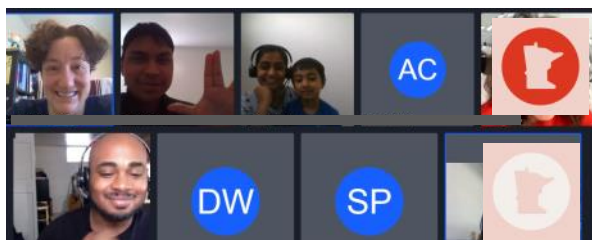
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The Japan America Society of Minnesota is a non-profit, non-political association engaged in bringing the peoples of Japan and the United States closer together in mutual understanding, respect, and cooperation. Through programs and interchange, it endeavors to promote an appreciation of cultural, educational, economic, public, and other affairs of interest to both peoples. Membership in the society is open to individuals, corporations, and other organizations interested in furthering its programs.

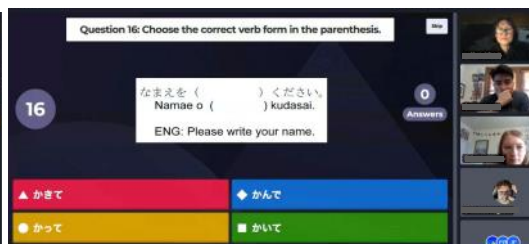
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February Events



Above: Online J-Quiz for Everyone, Participants in "Tenpura" room



J-Quiz Participants in "Ramen" room during the quiz



JOI (Japan Outreach Initiative) coordinator, Mariko Nagai



Greetings in the class



Kiritsu
"Stand up!"



Rei
"Bow"



Chakuseki
"Sit down"