NIPPON QUARTERLY

Everything Japanese in the Fort Wayne Area #23 – October 2023

Sponsored by the Japanese American Association of Indiana, Inc., a 501 c (3) community organization (www.jaain.org).

Our goal is to:

- provide communication between the various segments of the Japanese-American population of Northeast Indiana
- 2. Give you information about events that have happened or will happen that pertain to Japanese-American culture, education, and community issues.

This is your community newsletter. As much as possible, it will be in English and Japanese. We welcome your input. It is quarterly.

ニッポン・クォータリー

~フォートウェインエリアの日本の全て~

#23 10/2023

本新聞は JAAI が主体となり発行する日米新 聞です。

私達のゴール:

- インディアナ州北西部にお住いの日本人 とアメリカ人にコミュニケーションの場を 提供する
- 2. 日米の文化や教育、コミュニティーにつ いて、イベントの報告やお知らせを行う

この日米新聞は上記の内容を含めた情報提 供を目的としたニュースレターです。可能な限 り日本語と英語にて提供していきますが、四 半期毎に発行する予定ですので、もし何かイ ンプットがございましたら是非ご連絡下さい。

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Tsukimi – Autumn Moon-viewing Festival

Dango on My Mind

-an interview with Kay Mossburg

1. Would you please describe your family background-where you were born, grew up, siblings, etc.?

I was born in Misawa Air Force Base in Aomori, Japan. I grew up in that area, going to places like Lake Towada and Oirase Gorge every year. I stayed at Misawa until we moved in 2007.



My dad is Jeremy, my mom is Ryoko, and my brother is Shosei. I am the girl with short hair in front!

団子・オン・マイ・ マインド -ケイ・モスバーグとのインタ ビュー

あなたの家族構成について教えてください。(兄弟など)

私は青森の三沢基地で生ま れました。毎年、十和田湖 や奥入瀬渓谷などによく行 ってました。2007年に引っ 越すまで三沢にいました。

2. What is a favorite childhood memory?

Probably the Nebuta festival in Aomori. I got to be one of the dancers pulling one of the floats. When I wasn't a part of the parade, I loved all of the food and games they had. I was especially good at "kingyo sukui" so my friends would oftentimes ask me to help them get some fish.

3. When and why did you first become interested in baking?

I've been interested in baking since I was very young, probably around the age 6 or 7. I think it initially started because I watched "Kiki's Delivery Service" and the food looked really good. Then in 2020 I was bored and learned how to make macarons. It spiraled from there.

4. Did you have any special training?

My first job when I was 16 was a kitchen prep at Bob Evans, which was where I learned most of my knife and cooking skills. Otherwise, I'm completely self-taught! I've bought books, watched videos, and bought a couple of online classes from pastry chefs. I also use whatever I can remember from what my Obāchan taught me. 青森のねぶた祭りだと思います。山車を引く踊り 子の一人になれました。パレードに参加していな いときは、食べ物やゲームが大好きでした。特に 「きんぎょすくい」が得意だったので、友達から 魚を取るのを手伝ってとよく頼まれました。

子供の頃の思い出は?

3. パン作りに興味を持ったのはいつからで すか?

パン作りには小さい頃から興味があり、たぶん6歳か7歳くらいだったと思います。始めは『魔女の宅急便』を見て、料理がとても美味しそうだったからだと思います。そして2020年、退屈だった私はマカロンの作り方を習いました。そこからハマりました。

4. 何か特別な訓練を受けましたか?

16歳の時、ボブ・エバンスで調理補助の仕事を したのが最初で、そこで包丁や料理の技術をほ とんど学びました。それ以外は完全に独学!本 を買ったり、ビデオを見たり、パティシエのオ ンラインレッスンをいくつか受けたり、あとは 、オバチャンに教わりました。

5. When and why did you come to the United States and Indiana?

I moved to the states in 2009 but didn't come to Indiana until 2012. Being a military family, we moved around a lot both overseas and in the country.

6. What elements or ideals from Japanese culture have most influenced your life?

Honestly, I've been so culturally integrated there isn't much I carry over from Japan to my day-to-day life. I've asked my friends and they tell me that I still bow my head when I talk or say "thank you", and I say "take off your shoes at the door!"

7. What motivated you to start the Fuwa Fuwa Bakery?

In 2021, when I was pregnant, I was frustrated because I had such a strong craving for Japanese baked goods from my childhood, like dorayaki, shokupan, dango, etc. There was not a single spot in Fort Wayne at the time that sold these, so I started making it at home. Then, I realized there's other people in the city that probably want to try them, too, so I started Fuwa Fuwa Bakery!



My melon pan that is available for purchase at the Fort Wayne Farmers' Market at Electric Works フォートウェイン・ファーマーズ・マーケット で購入できる私のメロンパン。

5. いつ、なぜアメリカ、そしてインディアナに来たのですか?

2009年に渡米しましたが、インディアナ に来たのは2012年です。軍人の家族だっ たので、海外でも国内でも引っ越しが多か ったんです。

6. あなたの人生に最も影響を与えた日本文化の要素や理想は何ですか?

正直なところ、私は文化的に統合されているので、 日本から日常生活に引き継いでいるものはあまりあ りません。友人に聞いてみたところ、私は今でも話 すときに頭を下げたり、「ありがとう」と言ったり するそうです。玄関で靴を脱ぐこともあります!

7. フワフワベーカリーを始めたき っかけは?

2021年、私が妊娠していた頃、どら 焼きや食パン、お団子など、子供の 頃に食べた日本の焼き菓子がとても 食べたくてイライラしていました。 当時、フォートウェインにはこれら を売っている店がひとつもなかった ので、家で作り始めたんです。そし て、フォートウェインには他にも日 本の焼き菓子を食べたいと思ってい る人たちがいることに気づき、Fuwa Fuwa Bakery を始めました!

8. What are some aspects of Japanese culture that you and your husband Ben would like to pass on to your son?

Unfortunately, I lost a lot of that culture after being away from Japan for so long. However, I've been trying to keep bits of it alive by cooking traditional meals for dinner almost every night. Food is a great way to get someone involved with culture!

9. Besides baking, what other interests do you have?

Oh boy, a lot. I love to read and write, weightlifting, board games and video games, spending time with the family, and cooking! 8. あなたとご主人のベンさんが、息子さんに伝えたいと思っている日本文化は何ですか?

残念なことに、長い間日本を離れていたので、日本文 化の多くを失ってしまいました。でも、ほぼ毎晩夕食 に伝統的な料理を作ることで、その断片を生かそうと しています。食べ物は、誰かを文化に引き込む素晴ら しい方法です!

9. お菓子作りのほかに、どんなことに興味がありますか?

たくさんあります。読書や執筆、ウェイトリフティン グ、ボードゲームやビデオゲーム、家族と過ごす時間 、そして料理が好きです!

10. As you consider the next 5 years, what are some goals you hope to achieve?

Bring a home-based vendor, I'm very restricted with what I can sell and how I can sell them. I've made some amazing friends and business acquaintances who are helping me get a commercial kitchen and possibly a storefront soon. That will also allow me to expand what I can offer to my customers, such as mochi and bringing back cake rolls!



My setup with the Ft. Wayne's Farmer's Market at Electric Works フォート・ウェインのファーマーズ・マーケットとエレク トリック・ワークスでの私のセットアップ

-	
ł	If anyone is interested in the Fuwa Fuwa
1	Bakery, you can contact Kay at
ī	https://fuwafuwabakery.square.site
I	or <u>fuwafuwabakeryin@gmail.com</u>
I	
I	You can also look for her at the Ft. Wayne
ļ	Farmer's Market at Electric Works.
ł	
-	

All photos by Kay Mossburg.Translated by William & Ayumi Chittenden

10. 今後**5**年間を考えたとき、達成したい目標は何ですか?

在宅販売業者である私にとって、販売できる商品 と販売方法は非常に限られています。でも、素晴 らしい友人やビジネス関係の知り合いができたの で、その人たちに手伝ってもらって、業務用のキ ッチンと店舗をもうすぐ持つことができます。そ うすれば、餅やロールケーキの復活など、お客さ んに提供できるものを広げることもできるように なります!



Kay with her son at the Ft. Wayne Farmer's Market フォートウェインのファーマーズマーケットに息 子と出店したケイ

フワフワベーカリーに興味のある方は、 ケイ(https://fuwafuwabakery.square.site)までご連絡ください。 または fuwafuwabakeryin@gmail.com ま で。

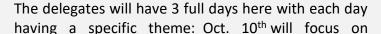
また、フォート・ウェイン・ファーマー ズ・マーケットのエレクトリック・ワー クスでも彼女を探すことができる。

写真はすべてケイ・モスバーグ撮影。

Takaoka Delegation in October

Interpreters Needed

Fort Wayne Sister Cities Takaoka Committee is planning a 45th Anniversary Celebration by welcoming a group of Takaoka delegates from October 9 through October 13. The mayor, along with business and city delegates will be focusing their visit on re-affirming business, cultural, and educational connections.





Education; October 11th will explore Business and Economic interests; and October 12th will feature our culture.

Since the delegates do not speak English, the Takaoka Committee is searching for a few individuals <u>willing to converse in Japanese with the delegates</u> during events. (*Editor: these individuals do not need to be able to interpret, just talk. Interpreters are also needed.*) Before the delegates arrive, we could also use help with some translations from written English to written Japanese. For conversations, evenings are most needed, but mornings and afternoons are also open. Even if you only have just a few hours, we would truly appreciate your help. If you are interested, or would like more information about the Delegation Visit, please email Ayano Furuya or Suzi Hanzel. (ayanodayo@hotmail.com or suzihanzel@gmail.com)

10月に高岡市の表敬訪問が予定されています。通訳/アテンドのボランティア募集中。

フォートウェインの姉妹都市委員会、高岡市コミッティーでは今年で 45 年となる高岡市とフォ ートウェインの姉妹都市関係を記念し 10 月 9 日から 13 日まで高岡市市長を始めとした 9 人の 方々の表敬訪問を企画しています。3 日間の訪問では毎日テーマを変えてフォートウェインを 紹介します。10 月 10 日は教育をテーマに、11 日は商業と経済、最終日の 12 日はフォートウ ェインの芸術と文化がテーマです。数々予定されているイベント内で日本語でアテンドや会話 をして頂けるボランティア、または訪問前に用意する資料の翻訳のボランティアを募集してい ます。アテンドのボランティアは特に夕方の時間に必要になりますが朝や昼間でも可能です。 数時間でもお手伝い頂ける方、もっと詳しく内容を知りたい方などは古谷礼乃 (ayanodayo@hotmail.com)、または Suzi Hanzel (suzihanzel@gmail.com) にご連絡下さい。

-By Suzi Hanzel, translated by Ayano Furuya

Japanese Man Recreates The Last Supper out of McDonald's Wrappers

マクドナルドの包装紙で

「最後の晩餐」

By Mark Kennedy



Leonardo da Vinci would be proud of his modern-day novice protégé who chose an unusual medium for his first work. May 9, 2022

レオナルド・ダ・ヴィンチもびっくり、珍しい手法で名作を再現。 2023 年 5 月 9 日

https://japaninsider.com/japanese-man-recreates-the-last-supper-out-of-mcdonalds-wrappers/

Key Points

- A Japanese man named Takaya has recreated Leonardo da Vinci's classic *The Last Supper* entirely out of wrapping paper collected from 50 meals from McDonald's
- Takaya used the ancient Japanese artistic technique called *chigirie* to create a torn paper collage, which often gives the impression of a watercolor when viewed at a distance
- Photos of this self-proclaimed work of art have gone viral on Twitter in Japan with almost 175,000 likes

主な内容

- タカヤさんはマクドナルドのハンバーガー50個分の包み紙でレオナルド・ダ・ヴィンチの名作『最後の晩餐』を完全に再現しました。
- マクドナルドの包み紙を使いちぎり絵でコラージュを作成しました。遠くから見ると水彩画のように 見えます。
- この作品は日本の Twitter 上で急速に広まり、「いいね!」は約 175,000 件だったといいます。
- 詳しく読みたい方は神戸新聞の記事をどうぞ:<u>https://www.kobe-</u>np. co. jp/rentoku/omoshiro/202205/0015264905. shtml



The Last Supper as recreated from torn pieces of McDonald's hamburger wrappers, Image Sourced from Maidona News

ハンバーガーの包み紙で作られた「最後の晩 餐」Maidona News から引用

Fusion of Hamburgers and an Ancient Artistic Technique

People are so creative, and some of them have way too much free time on their hands! Case in Point: Meet Takaya (aka @tky888tky), a would-be modern-day Leonardo da Vinci who is definitely "lovin' it" at his neighborhood McDonald's. Artists are always exploring new ways to communicate their ideas, demonstrate their skills, and test the boundaries of their freedom of expression. If you're looking for something unique, you have come to the right place.

ハンバーガーとちぎり絵のフュー ジョン

時間と想像力があると思いもよらない物が出来たりするんですね!例えば現代のレオナルドダヴィンチでマクドナルドの常連さんタカヤさん(aka@tky888tky)。新しい方法でアートを楽しみたいと思ったらこんな方法はどうでしょう?

The McDonald's Last Supper

While the rest of the Twittersphere has been focused on the ongoing saga of how the world's richest person, Elon Musk, has recently bought Twitter, a popular user in Japan, <u>Takaya</u>, decided to take a break from his usual routine of posting original cosplay and share his most recent masterpiece. It was first attempt at the ancient Japanese artistic technique of *chigirie* (ちぎり絵), and he is definitely a natural.

マクドナルドの「最後の晩餐」

イーロン・マスクのツイッター騒動で最近は世間が騒 がしくなっていますが、そんなツイッターユーザーの タカヤさんはいつも挙げているコスプレの内容とはち ょっと違った自作の芸術作品をシェアーしました。日 本には伝統的に伝わるアートの一つであるちぎり絵を 使った素晴らしい作品です。

(Translations up to here by Ayano Furuya)

Chigirie ("chee gee ree eh"), which has been popular in Japan for more than 1,200 years, is the art of using torn pieces of colored paper as components of a larger collage. From a distance the result resembles watercolor.

Although quite the artist, Takaya had never before tried this medium, and he did not choose to test his talent with just any old type of paper. A die-hard fan of McDonald's, Takaya decided to recreate Leonardo da Vinci's *The Last Supper* entirely out of the wrapping paper used for McDonald's hamburgers.

Viral Post on Japanese Twitter

Takaya posted his work on Twitter on April 22, 2022, and the rest is history.

The tweet reads, "I recreated *The Last Supper* using only McDonald's wrapping paper (by *chigirie*). I am most proud of the fact that I could prove that this can be done without using other materials or paints, but only with McDonald's wrapping paper."

"マクドナルドの包み紙だけで「最後の晩餐」 を再現しました(ちぎり絵で)。他の材料や絵具 を使わずとも、マクドナルドの包み紙だけでな んとかなるもんだなと、僕自身が一番感動して ます。"

https://t.co/fea5PqpcyU"



omocoro.jp/kiji/340618/ Tweet photos

His tweet is proving to be so popular—*now with almost 175,000 likes*—that, for all we know, Italian officials are already making space on one of the walls of the dining room of the former Dominican convent of Santa Maria delle Grazie where the original hangs, to showcase Takaya's modern-day riff on the classic.

Seriously, though, what inspired Takaya to recreate The Last Supper entirely out of McDonald's hamburger wrappers?

Inspiration for the McDonald's Version of The Last Supper

Earlier this month a reporter from Japan's Maidona News caught up with Takaya to ask just that. The artist explained,

"In early March of this year, news broke that McDonald's would be revising its prices. I am so indebted to McDonald's that I eat at McDonald's 3~4 times a week. I eat at least 100 chicken crisps a year for sure."

The reporter asked whether the artist would be be annoyed once the planned price increase goes into effect. Takaya retorted,

"I'm neither sad nor angry about it. Even if the price goes up, the food is still cheap. I am rather grateful to McDonald's for continuing to offer low-priced food during this period of inflation."

You just cannot buy that kind of loyalty. McDonald's executives must love this guy!

The detail in Takaya's The Last Supper is impressive, Image Sourced from Maidona News



Takaya continued,

"I also had random thoughts floating around my head like 'I'm going to have a McDonald's party all by myself before McDonald's raises their prices.' It was at this point that I became convinced that somehow, I would show my gratitude for all the help from McDonald's that I had received so far."

Regarding how he made the leap to The Last Supper, the reporter probed more deeply. Takaya divulged,

"I didn't have a concrete idea at that point. Later, I stopped by an exhibition of graduation works at an art university in Tokyo, and while I was looking at the exhibits of the students, I realized, 'Yes, I am a painter, too.'"



McDonald's in Japan uses a variety of colored wrapping paper, which proved irresistible to Takaya, Image Sourced from Nikkei Asia Probably while wolfing down yet another hamburger, Takaya had an epiphany. He continued,

"I thought it would be easier to understand if I used only McDonald's wrapping paper as the material for the work. I would try my hand at *chigirie* for the first time. Also, because McDonald's wrapping paper comes in a wide variety of colors, I figured that I could probably draw any kind of picture on it...I chose Leonardo da Vinci's masterpiece *The Last Supper* because of its connection to a dinner party."

Well, to this day Takaya may not be aware of the religious overtones of this particular work of art, but he is correct that *The Last Supper* does, in fact, portray a "dinner party."

Technical Challenges of the McDonald's Last Supper

As it is not possible to head down to your neighborhood art supplies store and simply pick up McDonald's hamburger wrappers, Takaya's first challenge was to eat enough McDonald's food to amass a sufficient supply of wrapping paper.

> Takaya's first challenge was simply to purchase enough raw (actually cooked in this case) material, Image Sourced from Maidona News



More Than Just Happy Meals

It turns out that Takaya is a fan of most of the items on McDonald's menu. This was a good thing, as he needed to collect a variety of colors of wrapping paper. The exact list of base supplies that went into *The Last Supper* included a total of 50 wrappers from the following menu:

Hamburger X 10 Chicken Crisp x 10 Cheeseburger x 1 Chicken Fillet-O x 10 Teriyaki Chicken Fillet x 1 Shrimp Filet x 2 Sausage Muffin x 6

Double Cheeseburger x 1 Teriyaki McBurger x 1 "Eguchi" (Egg Cheeseburger) x 1 Bacon Lettuce Burger x 1 Filet-O-Fish x 1 "Spaby" (Spicy Beef Burger) x 1 Samurai Mac Seared Soy Sauce Style Double Thick Beef x 3

Sometimes Takaya would order more than he could eat in one sitting just to get ahold of a particular shade of paper used for the wrapper. Nothing went to waste, however. Takaya would simply freeze what he could not eat and save it for another time.

It turns out that the wrappers are not just made of paper.

Dealing with Vinyl Coating

Despite having consumed hundreds or, possibly, thousands of McDonald's meals throughout your lifetime, you may have overlooked a somewhat hidden feature of their wrappers. Takaya explained,

"McDonald's wrappers have a thin vinyl film on the back, and it tends to repel glue. So, first I had to invent the process of peeling off the vinyl film, which was also nerve-wracking and difficult."

Somehow the artist overcame these challenges and found ways to make his version of The Last Supper unique.

Note to Self: Keep this in mind (way back in the corner) in case you get the urge to mimic Takaya's masterpiece.

Detail Work

Although Takaya readily admits that he must study more deeply the "story" of *The Last Supper*, he found creative ways to enhance some of the finer details.

Takaya chose, for example, to tear a piece of wrapping paper printed with the phrase "hot inside" and paste it on the head of Thomas, whom he had heard is said to be "a hot-blooded type."

Perhaps at some point in the distant future art critics will decipher the somewhat hidden details, as they critique Takaya's work.

At the very least many casual observers have recognized the value of his work. Some have even suggested that McDonald's pay Takaya 1 million yen (approximately US \$7,700) for the original and display it at Hamburger University near their headquarters in Chicago...that is, if Santa Maria delle Grazie doesn't make a bid for it first! The NFT world is also probably already knocking on Takaya's door.



The characters say "crisp" in Japanese, but this is a flipped or reversed image, Image Sourced from Maidona News

Article used with permission.

About the author: Mark Kennedy is a former co-worker of Chad Ruston (NEIRP), loves Japan and currently lives in Kyushu. He also writes for the on-line magazine, **Japan Insider**. He has given Nippon Quarterly permission to reprint parts of his article and photos with this request: "If you would like to read the entire article, please visit Mark's brand new Substack at <u>https://realgaijin.substack.com/welcome</u>. As he gets this new medium off the ground, Mark is granting *free access forever* to all new subscribers."

著者について:マーク・ケネディはチャド・ラストン(NEIRP)の元同僚で、日本を愛し、現在は九州に住んでいます。 彼はまた、オンライン雑誌、JapanInsiderにも寄稿しています。彼はこのリクエストで彼の記事と写真の一部を転載する許 可を日本四半期に与えました:「記事全体を読みたい場合は、https://realgaijin.substack.com/welcome で Mark の新しいサ ブスタックにアクセスしてください。彼がこの新しいメディアを公開すると、Mark はすべての新規サブスクライバーに永 久に無料アクセスを許可します。。」

Carroll High School's Summer Trip to Japan - Yamate Gakuin Exchange Program

-Laura Semba

Twenty Carroll High School Japanese language students traveled to Japan for two weeks to visit their partner school, Yamate Gakuin High School in Yokohama, Japan. In April, 40 students from Yamate visited Carroll for two weeks and stayed with host families. Carroll students then traveled to Japan from July 20th to August 4th and stayed with host families as well. Students participated in a culture day at the high school and 3 excursions.





A few days after arriving, we gathered at Yamate Gakuin High School for Culture Day. The Yamate high school students prepared various cultural activities such as calligraphy, games, tea ceremony, playing the koto etc. for the students. We were all able to pick out a yukata (a cotton kimono) and wear it for the day. The Yamate Parent Association members helped us put on the yukata and then everyone was able to take theirs home to keep! Yamate brought in a professional singing and dancing group from Okinawa to perform their folk music and dancing.

Our first excursion was the Yokohama Excursion. We visited a beautiful garden called Sankeien which contains many culturally important buildings from all over Japan, brought there by the man who created the garden, Hara Tomitarō (1868–1939), who was a wealthy silk merchant. Next, we traveled to Hakkeijima Sea Paradise, which is an aquarium and an amusement park. The students enjoyed viewing the aquatic life on display and had fun riding roller coasters and various rides in the park.

The second excursion was the Tokyo Excursion. We embarked on a river cruise of Tokyo on the Sumida River and then landed near the oldest temple in Tokyo called Sensoji. Sensoji is located in the Asakusa district of Tokyo. Students were treated to a delicious tempura lunch and then were able to shop and take in the sites at Sensoji Temple. Next, we had the amazing opportunity to go up into Sky Tree, the largest tower in the world. Sky Tree is an architectural marvel and allows visitors a breathtaking view of Tokyo.

The third excursion was Disney Sea. This is a Disney theme park that doesn't exist anywhere else in the world. It is geared more towards teenagers as there are many exciting roller-coaster type rides. The students enjoyed a full day experiencing Disney in Japan!

The most meaningful part of this program is the time the students spend with their homestay families. The host families went above and beyond to give Carroll students an amazing experience in Japan. Carroll students formed strong bonds of friendship in the short span of two weeks that will hopefully last a lifetime. Yamate Gakuin High School makes these cultural exchanges the heart of their curriculum with the aim to foster peace in the world. Carroll High School is very lucky to be part of this program! We are extremely grateful to Yamate Gakuin for our unforgettable time in Japan.

Here is a look at this trip from one of the students!

My Summer Trip to Japan with the Yamate Gakuin Exchange Program

By Isabelle Fisher

This past summer, I had the opportunity to go to Japan on an exchange program through my high school. The trip was initially scheduled for the summer after my sophomore year, but because of the Covid-19 pandemic, it was postponed two years. I had been planning to be a part of this exchange program since the first few weeks of my freshman year of high school, so it felt a bit surreal to actually go when the time came just a few weeks after graduation. The trip itself was remarkable; my host family truly made it the "ultimate trip to Japan", as my high school *sensei* would have called it. As a kid, I adored Studio Ghibli movies, and my love for them only heightened as my interest in art and animation grew with age. As such, my host sister took me to the Studio Ghibli Museum, and it was breathtaking. My partner was also very interested in history, so our host family took us to Kyoto to visit all different kinds of temples, shrines, and traditional shops. My favorite day was easily the day we spent in Nara on the way to Kyoto; petting the deer was an exhilarating experience. Each day was busy and by the end of the trip, I was exhausted, but I wouldn't have changed a thing.

What was most remarkable about the trip wasn't what we did though, it was the people we were with. The days with my host family were busy and filled with once-in-alifetime opportunities, but the nights were filled with family dinners and games of Mario Kart that sent us all into laughing fits. When I think of my fondest memories in Japan, I think of giggling in broken second languages with my host sisters over our ex-lovers, TV dramas, and idol groups. I think of making burgers and mac-n-cheese for them. I think of my host father challenging me to read the Japanese on the iPad at a conveyor belt sushi restaurant, and our cheers when I successfully read *Hokkaido* fully in kanji. I think of crying in the airport in their arms, with promises to keep in touch and see each other again. This exchange program didn't just offer me the opportunity to experience the life of another culture, but it offered me a second family, one I know thinks of me as I think of them, even though we are thousands of miles away.

JAPANESE AMERICAN COMMUNITY PICNIC AUGUST 13, 2023

-Virginia Kita

The annual picnic for the Japanese American Association of Indiana (JAAI) was held Sunday, August 13th. Around 40 attendees gathered under the Japanese Pavilion at Swinney Park West to share in community with one another. Both children and adults enjoyed a variety of foods and games popular at summer festivals throughout Japan. Event-goers were fortunate to have perfect weather for a summer picnic, with sun and a comfortable breeze.

Participants and event sponsors filled two tables with a variety of Japanese summer foods, which were served potluck style. *Yaki soba*, a cooked noodle dish and festival favorite, was prepared on site and served hot. Special thanks to SEAVAC and Mr. Imoto for providing the yakisoba! A Festival favorite such as *kakigori*, a shaved ice dessert with fruit flavored syrup, was in high demand.





Games included *suikawari*, which involves various participants taking turns smashing a watermelon with a long wooden staff while blindfolded. Watermelons were placed on a large, clean tarp on the ground,



and children lined up to take turns trying to split them open. Spectators shouted 'to the left/right' and so on, to help the blindfolded person make with contact the watermelon. True to Japanese culture, the split open fruit was not wasted - rather, it became the final refreshing part of the meal.



Yo-yo water balloon play, miniature golf putting, and even croquet was offered as additional entertainment. Thank you to Takako Imoto who set up and supervised the yoyo game. The game with the most widespread attendee participation was bingo, and the volunteer caller (Aaron Clark) enthusiastically shouted out numbers in both Japanese and English. An assortment of prizes was offered to the various winners.

> Putting winner: 1st Chiharu Amemiya & 2nd Brian Scherschel





Opening remarks were made by JAAI leadership from 1:00pm, and the event concluded around 5:00pm. Closing remarks were made by Michele Yamanaka, the JAAI President-elect, who acknowledged all sponsors and organization members that helped make this event a success. The JAAI picnic ended with a short group clean-up session and many smiles.

-by Virginia Kita



Asano family enjoying Bingo and watermelon



Some of the delicious foods that were shared - 1





More of the delicious food -1

The wonder of catching a yoyo ball -1

Photos identified by "-1" were taken by the Imotos; all others by Michele Yamanaka

NEEDED: ADDITIONAL VOLUNTEER TRANSLATORS FOR THE NIPPON QUARTERLY

Please contact Michele Yamanaka at <u>yamanakam@cs.com</u> if you are willing to occasionally help with translating an article for the Nippon Quarterly. The newsletter comes out 4 times a year, and the intent is to have at least 2 articles in both English and Japanese. If there are several people willing to help with this on a volunteer basis, then the translating can be passed around and an individual may only need to help once or twice during the year.

As editor, I am very grateful to all who have been helping so far with translations. I know that family and business must always come first, and the same person cannot always be available. I value each person who has helped, and hopefully will continue to help, and those who may be willing to try.

Please contact me if you are willing to help with this service to the Nippon Quarterly and the Japanese American community.

-Michele Yamanaka, Editor

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On a beautiful, cool Sunday morning, 22 people from 8 different companies came together for a morning of friendly golf competition. Some were experienced golfers; others were "once a year" golfers. It did not matter. Everyone enjoyed being together and experiencing good exercise and fresh air.

We thank the Planning Team for all their hard work to make this event so pleasurable.

Here are the 1^{st} , 2^{nd} and 3^{rd} place winners.



1st place – Mr. Shintaro Kurokawa



Mr. Masahito Noda. Mr. Akira Yachidate. Mr. Takashi Kimura



2nd place – Mr. Yasukatsu Toida



3rd place - Mr. Hayashi Matsumoto

Other awards were also given, including:

- Closest to the pin
 - Hole No. 2 Mr. Chris Lupkin (JAAI award)
 - Hole No. 6 Mr. Nobuhiro Morioka
 - Nole No. 13 Mr. Hayashi Matsumoto
 - Hole No. 15 Mr. Takashi Kimura
- Longest Drive
 - Hole No. 8 Mr. Yasukatsu Toida
 - Nole No. 14 Ms. Takako Kurokawa \circ
- Tobi Award
 - o 5th Ms. Takako Kurokawa
 - o 7th Mr. Takashi Kimura
- Organizer Award: 9th Mr. Masakazu Minoda
- Booby Award: 19th Ms. Tomomi Kimura
- Onami Award Mr. Seiya Eda
- Best Gross Award Ms. Takako Kurokawa



JAAI President-elect Michele Yamanaka giving Chris Lupkin his award – photo by T. Imoto

Next year's Golf Outing will be planned by Mr. Shintaro Kurokawa and Mr. Masakazu Minoda. We look forward to another good event in 2024!

MAYBE OF INTEREST - a Podcast from the Smithsonian National Museum of Asia Art

THE KOTO- In Music and Art

https://www.youtube.com/watch?v=D0FaIZCmE7E

Watch virtuoso Yumi Kurosawa perform and discuss music for the koto, a

Japanese stringed instrument, alongside woodblock prints and ink paintings from our museum's collections showing the instrument in a variety of contexts. She is joined by Japanese art scholar Sonia Coman-Ernstoff for an exploration of traditions pursued through creativity and playfulness at the intersection of sound, image, and text. Since winning the National Japanese Koto Competition, Yumi Kurosawa has performed at the Kennedy Center, Carnegie Hall, the Apollo Theater, Blue Note (New York), Suntory Hall (Tokyo), and venues across Europe. She has appeared with the Tokyo Symphony Orchestra, the Hawaii Symphony Orchestra, the Houston Grand Opera, and the Orchestra of the Swan in the United Kingdom, with which she premiered Daron Hagen's concerto for koto. The New York Times called Kurosawa "an inventive, seemingly cosmopolitan composer ... [who] presents her themes gracefully and then undertakes intricate, sometimes adventurous variations." All About Jazz noted that, when she plays, "the koto's notes flow like the water of a stream in a Zen garden, building melodic paths in a logic that resembles European medieval and Renaissance music." Sonia Coman-Ernstoff is the Anne van Biema curatorial fellow at the Freer and Sackler Galleries.

* * * * * * About the "Look and Listen: Asian Art and Music" series: Enjoy monthly explorations into the intersections of Asian music—traditional, classical, and contemporary—with visual arts from across Asia and the Middle East, featuring outstanding musicians paired with art and scholars from the Freer and Sackler. To enjoy more music featuring the koto, listen to "Koto Meets Quartet: Yumi Kurosawa and the Lark String Quartet" in our podcasts: https://asia.si.edu/podcast/koto-meet...



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COMING EVENTS – Chicago area & Fort Wayne

Information on the following three events, which are in **the Chicago area**, is from the Japanese American Service Committee email of Sept. 28, 2023. jascinfo@jasc-chicago.org







FORT WAYNE

OCTOBER 20-22 Halloween Show- Shino Shadows

Shino Shadows is Fort Wayne Dance Collective's 14th annual Halloween Show! This year's fantastical tale introduces audience members to the many different Youkai, supernatural entities that cause mischief, found in Japanese folklore. Shino Shadows will be performed by FWDC's professional artists, on-site students, outreach students, and dancers from our community. Joining us for this performance are drummers from Fort Wayne Taiko, a program of FWDC, and guest artists from the Japanese Folk Dance Institute of New York.



When: October 20 (8:00pm), October 21 (2:00pm & 8:00pm), & October 22, 2023 (2:00pm)

Where: Parkview Physicians Group ArtsLab (300 E. Main St)

Tickets for Shino Shadows are \$20, and can be purchased online at the link below, or by calling Artstix at 260-422-4226. https://tickets.artstix.org/TheatreManager/1/login?event=4078

From Fort Wayne Dance Collective website: https://fwdc.org/about/performance-season/

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NOVEMBER 9

Grow Wabash County, JASI, NEI

to host 5th Annual Japan-NE Indiana Summit

Wabash County, IN (SEPTEMBER 22, 2023) – Grow Wabash County is thrilled be partnering once again with the Northeast Indiana Regional Partnership (NEI) and the Japanese American Society of Indiana (JASI) to host the 5th Annual Japan-Northeast Indiana Summit.

This year's summit will be hosted at the historic Eagles Theatre in downtown Wabash on Thursday, November 9.

The Japan-Northeast Indiana Summit has been an essential aspect in helping Northeast Indiana build a strong and mutually beneficial business relationship with Japan and Japanese- based companies.

"The Japan-Northeast Indiana Summit is the bridge that connects innovation, opportunity, and collaboration between Japanese businesses and our vibrant community," Stéphane Frijia, CEO of NEI, said. "It's not just a summit; it's a catalyst for progress and prosperity, forging bonds that fuel economic growth and mutual understanding."

Each year, the summit features speakers on hot topics and best practices in the arena of international business as well as opportunities to build even stronger connections between our local business community and our business counterparts in Japan. Consul-General Jun Yanagi, will also attend the summit to present remarks, as has become a tradition for the Japan-Northeast Indiana Summit.

"The key to strong business growth in Wabash County and northeast Indiana rely heavily on the relationships we are able to build with companies all over the world, especially with our business colleagues in Japan," Keith Gillenwater, president and CEO of Grow Wabash County, said. "We are excited to once again host this event at the historic Eagles Theatre right in downtown Wabash to showcase the incredible art and culture that Wabash County and Northeast Indiana have to offer."

A full list of speakers and a detailed agenda will be announced ahead of the event at www.growwabashcounty.com/japansummit.

The 5th Annual Japan-Northeast Indiana Summit will take place on Thursday, November 9, from 9 a.m. – 3 p.m. at the Eagles Theatre, 106 W. Market Street in Wabash. Admission to this summit is free of charge, but registration is required as space is limited.

Registration to attend and/or sponsor the annual summit can be done through Grow Wabash County at <u>www.growwabashcounty.com/2023japansummit</u> or by contacting <u>info@growwabashcounty.com</u>.

Contact: Chelsea Parson, Grow Wabash County, 260.563.5258, chelsea@growwabashcounty.com



About Grow Wabash County

Grow Wabash County (legal name Wabash County Business Alliance Inc.) is a not-for-profit corporation that spearheads economic and community development efforts in Wabash County, Indiana. GWC is designed around five pillars of service - assisting business development needs, promoting livability, fostering entrepreneurship, supporting workforce development, and offering programming and investor services. GWC was formed with the merger of the EDG of Wabash County and Wabash County Chamber of Commerce in July 2017. For more information about GWC, please visit <u>www.growwabashcounty.com</u> or call us at 260.563.5258

SUSHI MADE SIMPLE -Oct. 26



Discover how fun and easy it is to make your own sushi – all vegetarian or with meat! Once you learn the basic process, you'll be amazed at how easy it is to make our own creations. Ages 16+. Instructor: Suzi Hanzel. Registration deadline: 10/18.

Cost: \$45.

Location: Salomon Farm Park Learning Center, 817 W. Dupont Rd.

Register on-line at <u>www.fortwayneparks.org</u> or phone427-6000.

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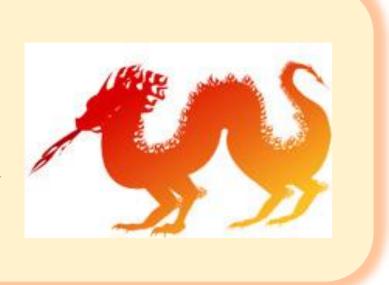
SAVE THE DATE -

EVENTS BEYOND DECEMBER

Japanese American Community New Year Celebration – January 14

"Year of the Dragon"

Location to be announced later



IN 2025

FEBRUARY 2025 KODO

The Fort Wayne Dance Collective is working with the Embassy to explore bringing KODO to Fort Wayne. Fund-raising is in progress.

-Mandie Kolkman Fort Wayne Dance Collective via Suzi Hanzel

PEOPLE

WELCOME TO THE FORT WAYNE AREA-

Yoshiaki Shibata – Sanko Gosei US

Virginia Kita

Tomomi Kimura – American Mitsuba

GOODBYE-

Shunichiro Sakai - Univertical LLC

If your company has new Japanese employees or has said "good-bye" to some, please let me know so we can acknowledge them.

Submissions should be emailed to <u>yamanakam@cs.com</u>, with "People" in the subject line. They will be included in the next quarterly newsletter. Categories are:

- Welcome (new to the area)
- Good-bye (leaving area)
- Births/deaths
- Marriage
- Special awards or accomplishments

If you are submitting information about someone else, be sure to have their permission.

This is a community newsletter. We need your input for it to be useful.

掲載ご希望の方は、件名を"People"とし yamanakam@cs.com ニュースレターへ掲載します。以下のカテゴリー でお願い致します。

- ようこそ(このエリアに新しく来られた 方)
- さようなら(このエリアから離れる方)
- 誕生/訃報
- ご結婚
- 特別賞または功績

情報をご提供される場合には、ご本人に掲載の同 意を得たうえでご提供くださいますよう、お願い 致します。

<mark>本新聞は地域のニュースレターです。ご意見・ご</mark> 感想・情報があればぜひお聞かせください。 -24

NIPPON QUARTERLY

Everything Japanese in the Fort Wayne Area Editor – Michele Yamanaka yamanakam@cs.com **ニッポン・クォータリー** ~フォートウェインエリアの日本の全て~ 編集-ミッシェル・ヤマナカ yamanakam@cs.com

Contributing authors for this issue / 寄稿者(敬称略):

- Dengo on My Mind Kay Mossburg
- Takaoka Delegation Suzi Hanzel
- Japanese Man Recreates the Last Supper out of McDonald's Wrappers Mark Kennedy
 - Carroll High School's Summer Trip to Japan Laura Semba
 - My Summer Trip to Japan Isabelle Fisher
 - Japanese Community Picnic Virginia Kita
 - 5th Annual Japan-NE Indiana Summit Chelsea Parson (Grow Wabash County)

Thank you to Bill & Ayumi Chittenden and Ayano Furuya for translation help.

Deadline for articles to be
submittedPublication dateDecember 31Mid JanuaryMarch 31Mid AprilJune 30Mid JulySeptember 30Mid October

We hope to have reports/articles from all segments of the Japanese – American community in order to connect us for good communication, provide better cultural understanding, and support each other.

The format of this newsletter is still developing. We welcome suggestions.

If you learn of cultural events of interest to the Japanese community, e.g., a Japanese language movie, an Ikebana workshop, a Japanese dance performance, etc., please email Michele so they can be included in the next newsletter.

If you do not want to receive this newsletter, please email Michele Yamanaka to remove your name from our email list.

> Looking over the food at the picnic!



JAAI は日本とアメリカと相互の文化を幅広く日米の コミュニティーへ広める為、様々なレポートや記事 の提供をお願いしております。

また本新聞につきましては、改善を心掛けて行きま すので、ご提案やアイデアなどありましたら是非ご 連絡下さい。

また、もし日本に関するイベントなどがありました ら、次号へ掲載しますのでミッシェルまでご連絡を 宜しくお願い致します。

今後配信をご希望されない方は、お手数ですがミッ シェルまでご連絡を宜しくお願い申し上げます。

