



Victoria NIKKEI FORUM

Volume 21 Issue 4 July/August 2013

www.vnccs.ca

OBON – SUNDAY, AUGUST 11TH, 2013

ROSS BAY CEMETERY and ROSS BAY VILLA, 1490 Fairfield Road, Victoria, BC

Summer is here and we are getting ready for the annual Obon Ceremony at the Ross Bay Cemetery followed by a social gathering at the Ross Bay Villa.

The Victoria Nikkei Cultural Society, Japanese Friendship Society and the Old Cemetery Society invite you to participate in making this event YOUR EVENT!

LOCATION: ROSS BAY CEMETERY – Kakehashi Stone and surrounding area

12:00 pm – Grave Headstone washing of 152 graves of pioneers of Japanese descent and placement of flowers on these gravestones. Donations of flowers for this would be greatly appreciated.

2:30 pm – Obon Ceremony will be given by Reverend Grant Ikuta, resident minister for the Steveston Buddhist Temple and Bishop of the Jodo Shinshu Buddhist Temples of Canada. After this remembrance there will be a social gathering on the grounds of the Ross Bay Village.

LOCATION: ROSS BAY VILLA - 1490 Fairfield Road Victoria, BC

3:30 pm – Social gathering where light refreshments will be provided along with entertainment, including Uminari Taiko, Bon Odori by the Furusato Dancers and interactive games.

We look forward to meeting you, and if you wish, please wear Yukata!

As well, we would appreciate some extra VOLUNTEER HELP in the setting up of tents, chairs, tables, signage, and decorations. As there are 2 separate sites we need to have teams in each location prior to the posted events noted above, PLEASE review the list below and if you are able to assist with any of the tasks, please contact either:

Cristina Shore at 250-216-7036(cell) or cristinashore@shaw.ca

Debbie Ibaraki at 250-721-0258(h) or djibaraki@shaw.ca

DATE	CREW	TIME	PLACE
SUNDAY, AUGUST 11, 2013	Set Up Crew Take-Down Crew	11:00 AM 3:15 PM	Ross Bay Cemetery (Kakehashi Stone area)
AUGUST 11, 2013	Set Up Crew Take Down Crew	9:00 AM 5:00 PM	Ross Bay Villa 1490 Fairfield Road.
AUGUST 11, 2013	Refreshments Set-Up	1:30 PM	Ross Bay Villa
AUGUST 11, 2013	Refreshment Pick Up	12 NOON	Vehicle needed

We hope you can give us a hand and see you there!!!

AWARDING ADVENTURE

by Ann-Lee Switzer

Last March we received word that our book, *Gateway to Promise: Canada's First Japanese Community*, had been given Second Prize for historic writing of 2012 by the British Columbia Historical Federation (BCHF). The actual awarding would take place in Kamloops on May 11. However, we'd already made plans to attend an event in the Okanagan the following weekend, and the prospect of two trips across the pond and beyond was a bit daunting. Hmmm. Why not stay away the whole week in between, and make it a Historic Road Trip?

Our journey started up the Fraser River, more or less following the Gold Trail of 1858. We ended the first day at Lillooet, where we visited a friend and explored the town. A highlight was a walk to Miyazaki House. A distinctive-looking heritage structure, with a mansard roof, it seemed to be well-looked-after, with tidy grounds and gardens surrounding it. The doctor's examining room is set up the way it was when he practiced medicine in the town. A large interpretive sign outside told us more.

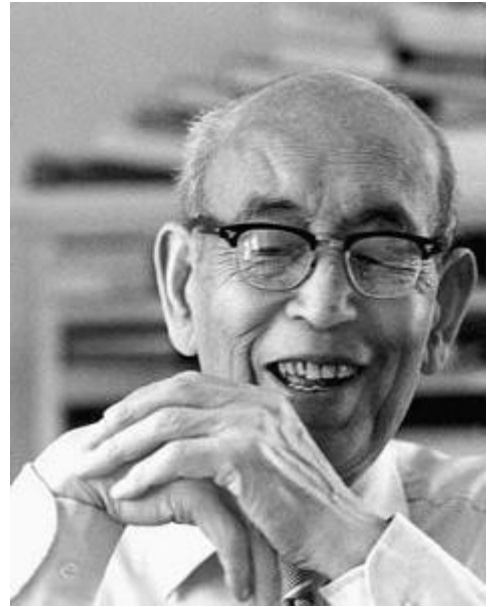
Masajiro Miyazaki (1899-1984) was born in Japan and immigrated to Canada at age 14. He was licensed to practice medicine in Vancouver in 1930, but he was also involved in Japanese community affairs. He helped found the UBC Japanese Alumni Association and assisted in the start-up of *The New Canadian* newspaper. During World War 2 he was sent as resident doctor to the Lillooet area where 1000 Japanese Canadian evacuees were interned in 4 places: Bridge River, East Lillooet, Minto and McGillvray Falls. After the war he acquired the lovely house (now bearing his name) for his family (his wife Sumiko & two children). At the end of his life, he gave the house to the city. A new Society is currently making plans for its renovation and use by the community.

On to Kamloops, where the BC Historical Federation was holding its annual conference. This year, the conference theme was The Grasslands—and we could see why this area was chosen, given the lovely vistas of endless open green fields and rolling hills in the surrounding area, often with healthy-looking cattle grazing. Saturday night was the big final banquet, attended by Her Honour Judith Guichon, the Lieutenant Governor, honourary patron of the BCHF. Her Honour had also been a presenter at the conference, with extensive knowledge of the area—where she has a ranch. Awards were handed out before the banquet, so all could relax afterwards I suppose! We received a certificate & cheque, presented by BCHF president Barry Gough. Photos of the event were taken by the first prize winner, Derek Hayes, author of a gorgeous tome of historic maps of the province and incidentally, a talented photographer.

Back on the road we motored along the Cariboo Highway to more northerly reaches: 100 Mile House, then to cast our vote on May 14 in Williams Lake. We got as far as Prince George, gateway to the North, where the river was flooding some of the city parkland. On the return trip, we spent a day in Barkerville, with its muddy streets and actors playing gold rush character amongst the old wooden shacks. Our route then headed to the Okanagan; fruit was not yet ripe, but there were wineries to sample and scenery that was more lush and landscaped. The weather warmed enough for us to pitch a tent for a few nights. All in all we clocked about 2700 km. Only on the Coquihalla did our little Echo show signs of stress, when a disturbing but mysterious light suddenly displayed on the dash—fortunately we made it home without incident. We had not been looking for gold, but found golden experience, and learned that well, we have a big big province out there.

photos: Miyazaki house (Switzer), BCHF Pres. Barry Gough presenting award (Derek Hayes photo)





Dr. Miyazaki (city of Lillooet photo)

Here in this afternoon's photo with the tour group are, MHS directors: from left to right, front row: Ursela Stephane and Mariko Kage in front of Kevin Goforth. Also, the catering team in blue shirts in front row right to left are new directors: Jessica Johnson, Eva Farquhar, and volunteer Pat Lang.

WorldFest @ the Edge

The inaugural WorldFest in conjunction with the UVic Congress 2013 and Asian Canadian Studies Network mini conference on June 2 was quite successful. The weather was beautiful, sunny and warm. There was a main stage in the park by McPherson Library at Uvic and ethnic food stalls, arts and craft booths and kids cultural activity tent. The food stalls were a one day event, the stage and craft vendors continued throughout the week of the Congress for the conference delegates. The VNCS sold sushi arranged through Fujiya and mochi manju and bugle sembei made at a work bee on May 30th. Thanks to the hard work of Amy Kawano, Debbie and Tony Ibaraki, Cristina Shore, Tsugio and Susan Kurushima, Mike, Izumi and Natsuki Abe, Noreen Scarth, Stella and Naomi, Craig, Kana, Yuki and Haku Mercer the event was a sell out. It was interesting selling mochi manju to a crowd that for the most part were unfamiliar with it in contrast with the Cultural Fair and watching their reactions, mostly surprised at the sweetness and texture upon sampling.



Irasshaimase!!



Dick Nakamura and Joy Kogawa
at the Asian Canadian Network
Banquet



海鳴り太鼓

Uminari Taiko

Jacob Derksen

Uminari Taiko had a very busy late May and early June but we've been fortunate to have our first Canada Day off in almost a decade. It was nice to at least have the opportunity to see other groups perform for a change.

On May 26 we played Buddha's Birthday at UVic's InterFaith Chapel and photos of that performance can be seen on our Facebook page. We followed it up with a short set at the Canadian premiere of *Inclusion**, a film about Nagasaki-based Zuihou Taiko – a professional taiko group comprised entirely of people with developmental disabilities – on May 29 and were then back up to UVic to perform June 2 as part of the university's WorldFest celebrations. Uminari Taiko was invited to play at the Telus Walk to Cure Diabetes in Langford on June 9, performed at the opening of this year's Chinatown Night Market June 12 and then up to Campbell River on June 15 to help celebrate Campbell River's 30th anniversary of its twinning with its sister-city, Ishikari. After such a flurry of activity it's nice to have time to re-group and we are doing just that as we prepare for this year's Dragon Boat Festival. Uminari Taiko will be performing the evenings of August 16 and 17 and in the late afternoon on August 18 and we'd love to see you there.

Before that, however, we'll be running our first ever Summer Taiko Camp for children aged 7 to 12 beginning July 7. We still have room if you've got kids who want to drum!

*In my last Update I may have unintentionally given the impression that I had received permission to screen *Inclusion* from former Ondekoza member, Ichiro Jishouya. In fact, it was thanks to Setsuko Nakamura on behalf of Able Society in Tokyo that it was possible to show this film. (I'm pleased to say that Able Society has also very graciously allowed permission to screen in Vancouver. I will share details as they become available.)



VNCS Cultural Fall Fair 2013

The annual VNCS Cultural Fair will take place on Saturday October 26, 2013 at the Esquimalt Rec Centre from 10:00 to 4:30. Mark your calendar and set aside that date. The Cultural Fair is our Society's premier event to not only showcase Japanese culture but also to raise the funds needed to support our Society's programs and initiatives. For example the VNCS will be sending a youth delegate to the NAJC AGM which will cost close to \$1,500. So the fundraising aspect of the Cultural is important.

Although it is still 4 months away a lot of preparatory activities are already under way or will be started soon. Facilities have been secured, cultural performers have been lined up, the Fujinkai ladies will be making crafts and a project is under way to acquire our own nobori bata (Japanese banners) to decorate the hall (see article in this Newsletter). The planning committee will be holding regular meetings throughout the summer and early fall to organize this year's Fair.

The Cultural fair requires lots of volunteer support. We will be having two food making work parties on October 21 and on October 25 where we make and package the Japanese food that is so popular. On Fair Day we need around 75 volunteers to run the Fair - sale items, hand out programs, monitor traffic, man tables, decorate the hall, setup, take down, etc. So please consider helping out in some capacity and try to recruit some new volunteers.

Donations are another essential element to our success. Please scour your place for items to donate to the Silent Auction or the Things Japanese table. Consider making a gift basket for the Silent Auction. You can even start baking items that can be sold at our Bake Table. These can be placed in the freezer and brought on Fair Day. We also need individuals to solicit businesses for donations.

If you would like to participate on the planning committee or if you have suggestions about the Cultural Fair please contact Tsugio Kurushima at tsugukurushima@gmail.com.



Nobori Bata Donation



The above photos are two examples of a set of 7 vintage nobori bata that were donated to the VNCS by Theresa Gallup of Springfield Missouri. How did a person from Missouri end up making a significant donation to our society? Well Theresa is an acquaintance of Joyce Nelms-Matzke who runs Joyce's Kimono Closet. Theresa runs a similar type of business. When Joyce found out that the VNCS was trying to acquire its own nobori bata she used her network to help us. As it turns out her friend Theresa who lives in Springfield, Missouri had some nobori bata that were not being used. Theresa decided to donate them to a "deserving organization" that would put her nobori bata to good use. It is difficult to put an exact value on Theresa's donation but one can assume they are worth a lot since they are authentic vintage nobori bata. You will see them on display at the Cultural Fair in October. A big thank you to Theresa Gallup for her generous donation.

Meet the Artist & Donor - Theresa Gallup

During my seven-year stay in Japan as a college administrator, I became immersed in Japanese culture. Richly embroidered silk kimonos, brocade obis, elaborate wedding robes, bright christening gowns – they all fascinated me. My lifetime interest in textiles led me to collect these beautiful vintage kimonos. Not content to leave them in drawers, I began to create one-of-a-kind garments for myself and friends. Fifteen years later that's still my passion. Now I design for boutiques, galleries and even the Smithsonian Gift Shops. My biggest challenge was producing 1,500 items for the cover of their 2011 Holiday Gift catalog.

I give these vintage kimonos new lives as hand-crafted jackets, handbags, scarves and neckties. It brings me joy to use surface designs and dyeing techniques to enhance these authentic textiles to create elegant apparel just for you!



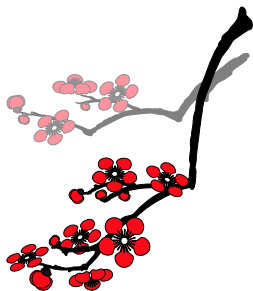
www.kimonodesigns.com

kimonodesigns@sbcglobal.net

Sakura Fujinkai

Susan Kurushima

Summer is finally here!! We are taking a break from regular classes and meetings. The Fujinkai dinner group met at the end of June at Shiki Sushi and celebrated Midge's birthday. We won't meet again until the end of August. If you would like to be included in our group for these dinner meetings please contact me to be added to the email list.



The Ikebana group finished up at the end of May and won't meet again until September 12th. We will have a couple of spaces for new students if anyone wants to join this fall. The cost will be \$105 for 7 sessions on the 2nd and 4th Thursdays of each month until December 12th. The fee includes instruction and flowers.

For more information about any of our activities please contact Susan by phone (250) 384-2654 or email sukurushima@gmail.com.

Thank you for your donations

Roy and Marianne Natsuhara
in memory of Dennis Okada

Vincent-Akira Iwase

故郷

Furusato Dancers

Tsugio Kurushima

In May the Furusato Dancers had a great dance workshop with Hirano Sensei who taught us a Japanese-Canadian odori called Wonderful Canada. This odori was created for Canada's centenary and was performed in Ottawa at the 100th Canada Day celebration. The music for this dance was composed by Masao Koga. The lyrics describe Japanese immigrants coming to Canada in search of wealth and happiness and becoming new Canadians. The chorus line is

"This shining land. this shining land, this Utopia
Canada wonderful wonderful Canada"

The choreography for this odori was created by Tatsumi Yoshikiyo (Chiyoko Hirano our Sensei) and depicts the melding of the two cultures of Canada and Japan. The dance movements portray the maple leaf and the grandeur of the mountains in the wide expanse of Canada, as well as the cherry blossoms flowering in Canada. Our group has not had a chance to practice this new odori because of our performance commitments in June. We will be focusing on it in July and August in hopes of performing it at Dragon Boat this year.

Last month the Furusato Dancers had 2 performances at UVic for the annual conference of the Microscopical Society of Canada. Dr. Rodney Herring, Teruyo Sano's husband booked us to perform at a special dinner and at the conference banquet. Our next performance will be at the Victoria Dragon Boat Festival on the weekend of Aug 16-18. The Furusato Dancers will be dancing all three days at this popular event. There is also the possibility that we will be performing at the Obon Festival on Aug 11.

As always we welcome new members young and old and of all ethnicity. If you are interested in joining us contact Tsugio Kurushima at tsugukurushima@gmail.com or Tomoko Okada at tokada3@hotmail.com.

The Victoria Nikkei community mourns the tragic loss of Satoko Ogura, 43, who recently lost her battle with breast cancer. She had just lost her husband, Patrick Woodruff, last year to a heart attack. Sadly, they leave 7 year old twins without mother or father. Reverend Grant Ikuta from the Steveston Buddhist Temple will hold a funeral service on Saturday, July 13 at 2:00 pm at the Church of Truth at 111 Superior St. in Victoria. Details on how the VNCS can offer support if requested will be communicated shortly.

Call for Application– DEADLINE extension

NAJC Young Leaders Conference 2013

The National Association of Japanese Canadians is a non-profit incorporated community organization in Canada that represents the Japanese Canadian community. Formed in 1947, the NAJC focuses on human rights and community development. The NAJC successfully negotiated the historic Redress Settlement on behalf of all Japanese Canadians who suffered injustices at the hands of their own government during and after World War II when they were dispossessed, forcibly relocated and interned.

On September 22, 1988, Prime Minister Brian Mulroney and NAJC President Art Miki signed the redress agreement acknowledging the wrongs committed against Japanese Canadians.

MISSION STATEMENT: To promote and develop a strong Japanese Canadian identity and thereby to strengthen local communities and the national organization; and To strive for equal rights and liberties for all persons-in particular, the rights of racial and ethnic minorities.

VISION: A strong, unified community founded on diversity and committed to human rights for all for the enrichment of Canada.

The VNCS recently joined as a member of the NAJC and has participated in the last two Annual General Meetings including Kamloops in September 2012.

The NAJC 2013 AGM will be held Sept. 20-22, 2013 in Toronto, Ontario to coincide with the 25th anniversary of the Redress Settlement.

During the AGM in Kamloops, there were also youth delegates from various chapters participating in a Young Adults Meeting where they discussed leadership and issues related to young adult JCs, did some networking and began planning for the September 2013 AGM Young Leaders Conference in Toronto. The VNCS would like to solicit interest from young adults in our membership and the board has agreed to sponsor a delegate to attend the Young Leaders Conference in September.

Call for Application:

If you are between the ages of 13-29 and a member of the VNCS and would like to be considered as our Young Leader delegate please send in a short essay that:

- describes any of your attributes that will be beneficial to attending this conference.
- describes your past participation and involvement with the VNCS.
- highlights any of your Japanese cultural interests.
- identifies any experience and/or interest with human rights.
- outlines your goals for attending this conference.

Email your completed application form and essay to info@vncs.ca with the header Young Leaders Conference Application before **July 31, 2013**.

The successful proponent will be announced August 11th, 2013.

The sponsorship will include flight, 3 nights accommodation, meals and registration up to \$1,500.

Good luck.

Young Leaders Conference Application Form

Name: _____ Birthdate: _____

Address: _____ Email address: _____

Telephone Number: _____ Signature: _____

Name of Guardian if under 18 years of age: _____

Signature of Guardian if under 18 years of age: _____ Date: _____

Seeing in the Gardens of Kyoto

The gardens of Japan, specifically those located in and around in Kyoto, offer the perfect environment to practice the art of seeing. I believe it is possible to train yourself in this art, to be aware of the fine subtleties that present themselves in the visual world, much as a musician is acutely aware of sound, or a dancer is keenly aware of movement. As a professional photographer, my work has been to create photographic compositions for publication and for display - but how does one 'see' in order to create a unified compelling image, or on a more basic level, how does one purely appreciate viewing a garden ?

Kyoto's gardens present themselves as our guide, not only as a source of aesthetic inspiration, but as the proving grounds for learning to see. After a year of photographing these gardens through the seasons, and numerous subsequent visits, I have come to rely on a basic set of seven components that are integral to seeing. Here are a few of them.



Harmony of Proportion - I find this aspect of seeing particularly fascinating. Let's say that we are in a Zen temple courtyard in Daitoku-ji or Tofukuji, gazing at large dark stones set in an expanse of raked white gravel. You see the stones, but also see the space between them. The space between demands our attention as well as the stones. The lesson is to give that space equal value in your vision. Soon you find that the space between objects is just as important and in fact, exists in complete harmony with the objects. This is especially true within the stone arrangements found in the Zen gardens of Kyoto - there is a perfection of spatial balance and a true harmony of proportion.

Equality of Attention - Harmony of proportion exists not only between objects in space, but it also applies to the textures and colors found in a garden. When the garden is viewed, paying attention to the harmony of proportions among spaces, textures, colours and forms, everything in your view becomes of equal importance and there is unity. In other words, your attention is given equally to everything in the visual field ... the bloom of an azalea beneath the pine needles, the green glow of moss wrapping around a water basin, the ripples as raindrops hit a pond's surface, the soft curve of eastern hills in the distance.

This is a big step in learning to see as equality of attention takes you to a deeper level of awareness and appreciation. If you are a photographer, your pictures become much more cohesive.



Round Mind - As you are training yourself to see, another ingredient that can be challenging but rewarding, is to go into a garden and pay attention to what it feels like to be there. This is especially challenging for those of us with 'western' linear minds that habitually grab onto visual details. It means removing those details as our top priority and opening our sense doors, putting atmosphere as number one. How does it feel to slowly glide along a mossy stepping stone path at Okochi Sanso ? What is the effect of quietly sitting in a tatami room, gazing out onto the Shisendo garden, the soft rustle of bamboo, maples turning color along with the sound of trickling water ? Flavor, ambiance, character - what does it feel like to be in this garden ? A round sensory-awareness is integral to seeing and can even be the main subject of our attention. When atmosphere is the focus of a photograph, the image becomes very rich.

There are many ways of training yourself to see. These are but a few that can help us expand past familiar limits and arrive at a deeper level of appreciation. After all, to really see a garden is to be transformed by it. As you are looking outward you are also taken on an inward journey that, in its essence, is spiritually satisfying. To 'see' in a garden is to taste this experience and emerge feeling refreshed, relaxed and mentally cleansed.

The gardens of Kyoto have been designed through centuries to elevate and transform those who view them. I welcome you to come along with me, and as we explore some of my favorite Kyoto gardens, you will 'see' for yourself.

Mr. Mandell will be leading a Kyoto Autumn Garden Tour this fall, Nov. 17 – 25. For information, please contact him in Victoria at 250-592-3285, or check this site: www.kyotogardentour.com.

A message from the Victoria Morioka Friendship Society

This summer, a little more than two years after the devastating earthquake and tsunami that struck north-east Japan, many of the affected communities and schools are still struggling with reconstruction and rebuilding. While the city of Morioka was not directly damaged by the tsunami, as the capital city of their prefecture, they have felt the long-term effects in terms of dealing with large numbers of displaced families from the coastal communities and the financial burden of contributing to restoration efforts.

Bill McCreadie, President of the VMFS, has set a goal to raise funding for sports equipment to some of the more severely affected school districts. Bill & his wife Rita will travel to Japan on July 30, 2013, and will deliver funds directly to Morioka.

This method of delivery was very effective in 2011. All of the money delivered to Morioka at that time was used to purchase a van, which is being used to help Iwate Prefecture with ongoing tsunami relief efforts. It has the "Support Japan 2011" logos on the side, is called the "Victoria Morioka Friendship Van" and acknowledges the funding support from citizens in Victoria.

This is an opportunity for you to remember the energy we created in 2011 and to let the citizens in Japan know that they are still in our thoughts.

To make a donation, please contact Bill McCreadie directly. You can make cheques payable to McCreadie & Tait, In Trust.

Email: wmccreadie@shaw.ca

Address:

Bill McCreadie
Suite 300-818 Douglas St
Victoria, BC V8W 2B6

Phone:(250) 388-7043



If you would like a tax receipt, this can be arranged. If you can think of anybody or organization who might like to contribute, please forward this email.



Bob Fletcher Dies at 101; Helped Japanese-Americans

By William Yardley

Published June 6, 2013

Bob Fletcher quit his job as a state agricultural commissioner to manage the farms of three Japanese families in Sacramento during WWII. "They were the same as anybody else. It was obvious they had nothing to do with Pearl Harbor," he later said of the families. (Randall Benton / McClatchy-Tribune / February 11, 2010)

Bob Fletcher, a former California agriculture inspector who, ignoring the resentment of neighbors, quit his job in the middle of World War II to manage the fruit farms of Japanese families forced to live in internment camps, died on May 23 in Sacramento. He was 101.

His death was confirmed by Doris Taketa, who was 12 when Mr. Fletcher agreed to run her family's farm in 1942, the year she and her extended family were relocated to the Jerome War Relocation Center in Arkansas.

"He saved us," Ms. Taketa said.

After Japan bombed Pearl Harbor on Dec. 7, 1941, the United States government forced 120,000 Japanese-Americans on the West Coast out of their homes and into internment camps for the duration of the war.

Near Sacramento, many of the Japanese who were relocated were farmers who had worked land around the town of Florin since at least the 1890s. Mr. Fletcher, who was single and in his early 30s at the time, knew many of them through his work inspecting fruit for the government. The farmers regarded him as honest, and he respected their operations.

After President Franklin D. Roosevelt signed an executive order in February 1942 that made the relocation possible by declaring certain parts of the West to be military zones, Al Tsukamoto, whose parents arrived in the United States in 1905, approached Mr. Fletcher with a business proposal: would he be willing to manage the farms of two family friends of Mr. Tsukamoto's, one of whom was elderly, and to pay the taxes and mortgages while they were away? In return, he could keep all the profits.

Mr. Fletcher and Mr. Tsukamoto had not been close, and Mr. Fletcher had no experience growing the farmers' specialty, flame tokay grapes, but he accepted the offer and soon quit his job.

For the next three years he worked a total of 90 acres on three farms — he had also decided to run Mr. Tsukamoto's farm. He worked 18-hour days and lived in the bunkhouse Mr. Tsukamoto had reserved for migrant workers. He paid the bills of all three families — the Tsukamotos, the Okamotos and the Nittas. He kept only half of the profits.

Many Japanese-American families lost property while they were in the camps because they could not pay their bills. Most in the Florin area moved elsewhere after the war. When the Tsukamotos returned in 1945, they found that Mr. Fletcher had left them money in the bank and that his new wife, Teresa, had cleaned the Tsukamotos' house in preparation for their return. She had chosen to join her husband in the bunkhouse instead of accepting the Tsukamotos' offer to live in the family's house.

"Teresa's response was, 'It's the Tsukamotos' house,' " recalled Marielle Tsukamoto, who was 5 when she and her family were sent to the Jerome center.

Ms. Tsukamoto is now the president of the Florin chapter of the Japanese American Citizens League. Her mother, Mary Tsukamoto, was a teacher, activist and historian who, with Elizabeth Pinkerton, wrote "We the People: A Story of Internment in America."

Mr. Fletcher's willingness to work the farms was not well received in Florin, where before the war some people had resented the Japanese immigrants for their success. Japanese children in the area were required to attend segregated schools. Mr. Fletcher was unruffled by personal attacks; he felt the Japanese farmers were being mistreated.

"I did know a few of them pretty well and never did agree with the evacuation," he told The Sacramento Bee in 2010. "They were the same as anybody else. It was obvious they had nothing to do with Pearl Harbor."

After the war, resentment against the Japanese in Florin continued. If Mr. Tsukamoto tried to buy a part at the hardware store only to be told that the part was not in stock, he would ask Mr. Fletcher to buy it for him.

Robert Emmett Fletcher Jr. was born in San Francisco on July 26, 1911, when the city was still rebuilding after the great earthquake five years earlier. He attended the University of California, Davis, and later managed a peach orchard before taking the job as a state shipping point inspector.

Survivors include his wife, the former Teresa Cassieri, to whom he was married for 67 years; their son, Robert Emmett III; three granddaughters; and five great-grandchildren.

The Fletchers bought their own land in Florin after the war and raised hay and cattle. Mr. Fletcher was a volunteer fire-fighter in Florin for many decades before becoming the paid fire chief. He was also active in historical groups.

He was never much for celebrating his role in the war, and he noted that other Florin residents had helped their Japanese neighbors.

"I don't know about courage," he said in 2010 as Florin was preparing to honor him in a ceremony. "It took a devil of a lot of work."



"Arrival: Stories, Mask & Movement" A Welcoming Communities Program Project

ICA is looking for stories of arrival from new immigrants - from immigrants who have been in Canada for ten years and less. Real-life stories of what it has meant to settle in a new land, a country with a different language and culture from your own. Stories of new and surprising experiences, stories of expectation met and not, stories of hope and triumph, stories of challenge and surmounting obstacles, stories of new beginnings...your story.

Five stories will be selected that represent the five continents of the world and woven into a performance piece using movement, music and masks inspired by traditions from the countries where the stories originate. In addition, a Legacy Exhibition of the Stories and Masks will be created that will be available to tour.

STORY CRITERIA

1,500 words or less (3-4 pages)

- Written in English or any language of your choice. Can also be a mixture of one language or more
- The story may incorporate poetry, song and dance traditions
- **Submission Deadline: August 9**

Please send your stories to the ICA Project Coordinator & Producer, Paulina Grainger, Email: pgrainger@icavictoria.org; 930 Balmoral Road, Victoria, BC V8T 1A8; TEL: (250)388.4728 Ext. 138

- Selected stories will receive a small honorarium

"Arrival: Stories, Mask & Movement" will be directed by Barbara Poggemiller, Music by Enrique Rivas, Mask design by Miles Lowry, in consultation with Lina de Guevara. This project is a partnership with the Greater Victoria Public Library.



The Edmonton Japanese Community Association

Telephone: 780-466-8166, FAX: 780-465-0376, e-mail: office@ejca.org

June 17, 2013

Dear Japanese or Japanese-Canadians living in or who have lived in the Edmonton area:

Since 2010, the Edmonton Japanese Community Association (EJCA) has been working on a History Project to gather and preserve the history of the early Japanese residents in the Edmonton area, and the evolution of organizations and activities of the Japanese-Canadian community.

Phase I was completed in the summer of 2012 with the gathering, sorting, categorizing and storing of information in an easily accessible format. The History Project committee thanks the many people who provided historical information about the community, their own experiences, documents, pictures and names of individuals in the pictures.

Phase II will be completed on August 31, 2013. This phase includes the collection of missing information and gathering "snapshot" information about the community in 2013.

What will these "snapshots" include and how will they give everyone with Japanese ancestry in their family an opportunity to preserve their own history? Phase II is an exciting one that will gather and compile general information about the Japanese-Canadian community and will also give individuals and families an opportunity to preserve their own experiences and history. The information will be gathered in a survey and will be published in book-format at a later date (Phase III).

The survey has two sections. Section 1 will gather information of a general nature from those currently living in the Edmonton area. The information will be presented in aggregate form (e.g. grids and graphs of such things as the average age of the community, area of the city most people live). Section 2 is optional but will give everyone a wonderful opportunity to have personal/family experiences and history captured in a book for future generations.

The committee appreciates your cooperation in completing the survey. As well, it would be very helpful if you could forward the request to anyone you know who is Japanese or has Japanese ancestry in their family and is living in or who has lived in the Edmonton area (e.g. lived in Edmonton areas but retired elsewhere or children grew up in the Edmonton area but now studying or working elsewhere).

Please feel free to contact any member of the History Committee if you have any questions (Japanese: Sanae Ohki or English: Daiyo Sawada, Jim Hoyano, David Sulz, Cathy Tennant).

Best regards,

Cathy Tennant
Chair, EJCA History Project - Phase II

Access to online survey:

English survey form: <http://goo.gl/Z4DKS>

Japanese survey form: <http://goo.gl/11ecE>

EJCA Website: www.ejca.org

Deadline: July 31, 2013

このメールは、日本人又は少しでも日本人と血縁関係にある方を対象にお送りしています。ぜひエドモントン地区における日本人・日系人の現状と歴史を記録することにご協力下さい。依頼のお手紙を添付いたしました。

できるだけ簡単に調査票にお返事をいただけるように、英語・日本語ともOnline と印刷物を用意いたしました。

Online 英語: <http://goo.gl/Z4DKS>

Online 日本語: <http://goo.gl/11ecE>

印刷用：英語と日本語の印刷用調査票を添付してあります。印刷、記入してから、EJCAセンターへお送り下さい。6750 88 Street, Edmonton AB, T6E 5H6

または大木早苗（780 459 3862）までお電話をいただければ、印刷した調査票と返信用封筒〔切手つき〕をお送りいたします。

お願い：お返事は、ご家族〔赤ちゃんからシニアまで〕・ご親類・お知り合い、一人につき一部記入してください。

このメールをエドモントン地区にお住まいの又は住んでいた事があるお子様・親類・お知り合いへお回し下さい。出来るだけ大勢の方からお返事を頂きたいのです。

どうぞよろしくお願いいたします。

EJCA歴史プロジェクト委員会

Odori Don

This dish is called Odori Don, a real delicacy for sashimi lovers.

Diners in Japan looking for a moving experience over dinner can now order a squid that “dances” off their plate. A restaurant has created a dish, named Odori don - literally meaning dancing squid rice bowl - by adding soy sauce to a fresh squid. The high salt content in the sauce reacts with ions in cells of the squid’s tentacles creating voltage differences, and making the squid move.

To prepare the dish, chefs at Ikkatei Tabiji, in Hakodate, Japan, first remove the head of the squid before serving the body, with tentacles intact, over a bowl of sushi rice. Seasoned soy sauce is then poured over it. As the squid is served so fresh, when the sauce is added signals across nerve cell membranes are re-activated temporarily, making it 'come back to life'. The body is then removed and prepared by the chef to be served as a side accompaniment.

The meal, which is proving popular with diners, costs around ¥2,000 or \$21.00 CDN per person. The dish is such a success that the restaurant have patented the name of the creation. Now other restaurants in the area have begun making their own versions of the Hakodate dish, under different names.



Click or paste into browser to see this “dance”

<https://lh4.googleusercontent.com/-HGMmH18yHRQ/UabdJcsfTGI/AAAAAAAAEIEA/yO3BjYPiPHk/w300-h180-no/nomnomnom.gif>



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