KOKORO

the heart and soul of our community
san mateo chapter Japanese American citizens league oct 2009
www.sanmateojacl.org
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San Mateo JACL is dedicated to promoting the historical and cultural understanding of the Japanese American experience and to protecting and advancing the human and civil rights of our multi-ethnic society through educational and community programs.

Articles must be submitted before the first Friday (one month prior to publication) to katemotoyama@sanbrunocable.com

REVISITING MANZANAR, HOME TO 10,000 SOULS

The famous obelisk is located at the cemetery outside the camp perimeter; six burials remain today.

After the signing of Executive Order 9066, 120,000 Japanese Americans and Japanese residing in the western states were sent to assembly centers located at race tracks (in the Bay Area, it was Tanforan Race Track, site of the current Shops at Tanforan), fairgrounds, and other facilities, then removed to the

country's interior in November 1942. Manzanar, or Spanish for apple trees, was named after the orchards of Romero Wilder. Wilder and his family raised apples in the Owens Valley from 1908 to 1925.

The town of Manzanar, established in 1910, had about 25 homes in the mid-1920s, when Los Angeles was purchasing water rights in the area to build the Los Angeles Acqueduct (LA Department of Water and Power was also acquiring water rights that affected Mono Lake, until the legal concept of "public trust" was invoked for the first time to preserve this resource for the public good). Land buyouts led to the abandonment of the town of Manzanar. In 1942, the U.S. Army leased 6,2000 acres at Manzanar from Los Angeles to establish a center to hold Japanese Americans during World War II. It is interesting to contemplate whether news of this purchase or the building of the internment was ever leaked out, giving advance notice to Japanese Americans and their friends on the west coast.

People have left offerings of coins, origami cranes, letters to loved ones, sake, or water to internees.

Manzanar has long been a site of displacement. American Indians were in the valley almost 10,000 years ago, and 1,500 years ago, the Owens Valley Paiute established settlements here. They hunted, fished, collected pine nuts, and practiced a form of irrigated agriculture, according to a brochure published by the National Parks Service, Department of the Interior. Then miners and ranchers moved into Owens Valley in the early 1860s and homesteaded Paiute land; eventually, the military was called in to forcibly relocate nearly 1,000 Owens Valley Paiute to Fort Tejon in 1863. But many Paiute returned to their home to work the local ranches and, eventually, obtain work by building the internment camp at Manzanar.

The 500 acre housing section was surrounded by barbed wire and eight guard towers with searchlights and patrolled by military police. There were 504 barracks organized into 36 blocks, with 200 to 400 people living in each block. There were shared men's and women's toilets and showers. Summer

temperatures could be 110 degrees amidst the barren scrub, with winter falling below freezing, and the ever-present, strong winds covering the camps with dust and sand. Yet, under these adverse circumstances, the internees worked and pooled resources to publish the *Manzanar Free Press*, beautify the grounds with elaborate rock gardens, flowing waterfalls and ponds, and operate a general store, beauty parlor, barbershop, and bank.

Manzanar was designated a California Registered Historical Landmark in 1972. In 1992, the Manzanar National Historic Site was established, with the Manzanar National Historic Site Interpretive Center opened in 2004.

HIROSHIMA CONCERT WITH JACL NCWNP DISTRICT

Christmas at the Rrazz Room with Hiroshima and the JACL NCWNP District! The JACL NCWNP District has reserved a limited number of tickets for the December 19 (Saturday) 7:00PM and 9:30 pm shows at the Rrazz Room at the Hotel Nikko in San Francisco.

It may seem too early to think about December, but-these tickets will go quickly, so please reserve yours soon—by October 15th! Tickets purchased through JACL will include seats in a JACL reserved seating section. Tickets are limited-there is a two drink min at this venue. You will receive your tickets in a SASE with parking and seating instructions, or they may be picked up at Nikkei Traditions-SJ Japantown in November. Hotel rooms are available at Hotel Nikko for a reduced rate.

This show is at the intimate 180-seat Rrazz Room at the Hotel Nikko and features music from the Hiroshima CD, "Spirit of the Season". Music includes Little Drummer Boy (with Taiko Drums), Rudolph the Red Nose Reindeer (on koto) and 'A Thousand Cranes (with a gospel choir). It is a fun and innovative CD and features holiday music with the taiko and koto. This show has been performed in Los Angeles several times before and is known for including special guests to accompany them--thus, the show is always different.

See www.hiroshimamusic.com for more information about this CD. For more information on the concert, contact Pam Yoshida (pam@yo-koo.net) (408) 390-3744.

ACCHIKOCCHI (here, there, everywhere news from the COMMUNITY CENTER

HOLIDAY FAIR The annual Holiday Fair and Food Sale will be held on Saturday, November 11, 2009, from 10 a.m. to 4 p.m. at the Gardener's Hall at 5th Avenue and Claremont Street. Donations of Asian style items are being accepted at the Community Center. You may drop off items from 10 a.m. to 4 p.m. Mondays thru Fridays at 415 South Claremont Street. Tax write off forms are available at the front desk.

FLU SHOT AND BLOOD PRESSURE READING The first Wednesday of every month a volunteer nurse takes blood pressure readings from 1 p.m. to 2 p.m. On November 4th, we will also be giving the H1N1, Swine Flu, shots administered by the Visiting Nurses from San Mateo County at the same time as the blood pressure readings. A donation of $5 is requested.

QUICK AND EASY KOYA-DOFU RECIPE

Koya-dofu is a traditional Japanese flavor, made from soybeans under the names “shimi-dofu” and “koyasan-dofu.” It looks like a hard sponge and doesn’t appear edible or fresh but it is now appreciated for its high nutritional value. We’ll cover this interesting ingredient in next month’s issue, but leave you with a recipe to try.

Ingredients (serves 4):

3 oz koya-dofu (about 6 blocks)
¼ carrot, sliced in rounds
8 kinusaya pea pods

For seasoned broth:

400 ml dashi soup stock
4 tablespoons sugar and pinch of salt
2-1/2 teaspoons mirin (sweet rice cooking wine)

Heat water in saucepan and make the seasoned broth. Add dry koya-dofu and simmer over medium heat. Add carrots and continue to simmer about 10 minutes until most of the water has evaporated; at the last minute, drop in pea pods. Take out of saucepan and plate artistically.

JACL HealthBenefitsTrust

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