



JAPAN NOTES



JAPAN AMERICA SOCIETY OF ST. LOUIS

Note 1.

May 2002



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Yes! This is JAS Japan Notes!

Some time ago, we stopped issuing news letters to our members, which was a truly regrettable decision. We did not have adequate human resources. It was also pointed out that few would really take time to read news letters.

However, we have come to realize that the Society must reach out to its members by some means. Yet, just resuming news letters did not seem too appealing. We need something more useful and interesting. Hence, the idea of "Japan Notes" emerged.

Japan Notes will be coming to you, three to four times a year. With useful and interesting information. We welcome your ideas, your criticism and your questions.

Japanese Cultural Groups in St. Louis

We often get questions about Japanese cultural groups. Well, here are a list of the groups. If you are interested in any groups, call the contact person on the list.

BONSAI
(Art of Cultivating Miniature Trees)
Bonsai Society
Bob Harris
(314)352-0817

CRAFTS
Using Washi (Japanese Paper)
Pictures, Boxes and Book Markers
Sugi Taylor
(314)352-7398

HARIE
(Art of Drawing with Torn-Off Small Pieces of Colored Paper)
Harie no Kai
Katsuko Nadeau
(314) 997-1097
thenadeaus@earthlink.net

RAKU YAKI
(Hand Painting of Earthenware)
James Howe
(314) 839-9798
nakko@postnet.com

CALLIGRAPHY
Shobi Kai
Ayako Watanabe
(314)725-9374
watanabe1@mindspring.com

Taisho Kai
Kazuko Soraghan
(314)692-7379
ksoraghan@hotmail.com

JAPANESE CHORAL GROUP
Niji
Yuki Quattrocchi
(314) 842-5291

IKEBANA
(Art of Flower Arrangement)
Ikenbo Ikebana Society. St. Louis Chapter
Yoshiko Mitchell
(314) 382-2330
Ikebana International
Claudia Chopp
(636) 398-5944

JAPANESE DANCE GROUP

Deigo Okinawa
Kumiko Langley
(314) 831-7692

Nami
Yuki Quattrrocchi
(314) 842-5291

Tozan Ryu
Yoshie Montgomery
(618) 236-7018
ksoraghan@hotmail.com

TAIKO

(Japanese Drums)
St. Louis Osuwa Taiko
Wendy Whiteside
(314) 454-0233
wmwhites@artsci.wustl.edu

ZEN

Missouri Zen Center
Ted Allen
(314) 645-6837
Info@missourizencenter.org



MARTIAL ARTS

AIKIDO
West End Aikikai
4300 Laclede, St. Louis, MO
314-531-2442
irenew1@mindspring.com
Irene Wellington

JUDO
Kitokan Judo Club
Eiko Shepherd
(314) 567-2080

Ki Society of St. Louis
6006 Pershing, St. Louis, MO
314-726-5070
Website: www.stlki.org

KARATE-DO
Eastern Missouri Shotokan Karate Association
Robert Miller
10420 Lackland Rd., St. Louis, MO
314-427-1155
emska@listbot.com

KORYU BUDO
(Feudal Era-Martial Art)
Shindo Muso Ryu Jojutsu
Dave Lowry
314-542-3667
imua1@worldnet.att.net

Other
Owari-ha Yagyū Shinkage Ryū Hyōhō
(School of Sword)
Dave Lowry
314-542-3667
imua1@worldnet.att.net

Upcoming Event



Shizumi Dance theatre

Saturday
June 8, 2002
8:00 PM
JCP Auditorium
UM-St. Louis

This is a repeat performance because of its overwhelming popularity.

Don't miss it!

Box Office:
314-516-7299

Host:
UM-St. Louis
Center for Int'l
Studies



***** Conversational Japanese *****

In this column, we will fill in some expressions widely used among us Japanese in our daily conversation. They are short and easy to memorize. We hope that you can use them even with your English sentences. Guess what they mean by studying the English sentences that follow.

* *dame desu* だめです。

Dame desu. It won't work.

Dame desu. You should not drive when you drink.

* *dame dame* だめだめ (Informal emphasis, but if events)

you say it gently it will take off the edge)

Dame dame. I'd break, if you handled it that way

Dame dame You shouldn't smoke in here.

* Pronunciation of "dame" → dah-meh

* *dame deshita* だめでした。(referring to past events)

dame datta だめだった (informal)

Dame deshita (dame datta). I just couldn't tell her.

Dame deshita (dame datta). I blow it big time.

* *dame desho-o* だめでしょう (polite & referring to future

Dame desho-o. Boss will not give us a raise.

This expression often used with *kitto* (surely), *tabun* (perhaps), *totemo* (possibility).

Kitto (tabun or totemo) dame desho-o. The company is doomed.

The reconstruction plan will fail.



Japan-Related-Civic Organizations



Japan America Society
 Steve Masaki, President
 c/o Center for International Studies
 University of Missouri-St. Louis
 8001 Natural Bridge Road
 St. Louis, 63121-4499
 Phone: 314-516-5754
 Fax: 314-516-6757
 e-mail: jas_stl@yahoo.jp.or

Japan America Society-
 Women's Association
 Kazuko Ikeda, President
 430 Cheshire Farm Ct.
 St. Louis, MO 63141
 Phone: 314-434-0095
 Fax: 314-434-0095

Suwa Sister City Committee
 Dave Lowry, President
 1538 Redcoat Dr.
 Maryland Heights, MO 63043
 Phone: 314-542-3667
 e-mail: imu21@worldnet.ptt.net

St. Louis Japan Society
 Yoshiaki Shibusawa, President
 14130 Baywood Village Dr.
 Chesterfield, MO 63017
 Phone: 636-453-0690
 Fax: 636-453-0776
 e-mail: shibu@accessus.net
 Website: <http://www.geocities.co.jp/HeartLand-Poplar/4624/>

Japan America Society - Seinen (Young adults)
 Associations
 Steve Masaki, President
 MasterCard International Inc.
 2200 MasterCard Boulevard
 O'Fallon, MO 63366
 Phone: 636/722-2701
 636/722-2626 (Fax - work)
 steve_masaki@mastercard.com

Japanese Activities Committee
 Dave Lowry, President
 1538 Redcoat Dr.
 Maryland Heights, MO 63043
 Phone: 314-542-3667
 e-mail: imua1@worldnet.ptt.net



Upcoming Event

2002 Consul General Golf Outing This August!



This is the Annual Fund Raising Event for Japanese Language School for Children
 Please look for the date and venue in the future.

Inquiries from St. Louisians

Q. I am going to Japan. What are good souvenirs for my Japanese friends?

- A. Things about St. Louis – Maps, books with pictures, post cards, mug cups, T-shirts
 Baseball memorabilia (Yes, Cardinals!)
 Flavored coffee (ground) – There are few Flavored coffees in Japan.
 Flavored teas (how about green teas made in USA? Japanese people might be interested in tasting the difference)
 If they understand English – recipe books (American food)
 Candies, Traveler's thermos cup, Scented hand creams, Fannie May Chocolate, Jams

If you have better suggestions from your experience, please let me know at cisjas@umsl.edu or jas_stl@yahoo.co.jp

By Akemi Sato

Japanese Cuisine



寿司 Sushi

A

Mixed vinegar for sushi (sushi-no-ko 2 tbsp.)
1 Tsp. Sugar
2 cups cooked short-grained rice

B

1 cucumber
1 egg (for really thin omelet)
6 jumbo Shrimps
2 sticks imitation crab
1 can of tuna (if you like tuna)

8 to 10 sheets nori (dried seaweed) standard size = 8 X 7 inches
Kikkoman Soy Sauce

Before you cook rice

Make very thin omelet and cut the into omelet half inch X 2 inches (or longer) slices

How to cook rice?

Washing and draining

Place rice in a large bowl or pan. Add enough water to cover easily. Wash rice by hand with a gentle kneading motion. Quickly discard water when it becomes cloudy, and add new. Repeat process 5 or 6 times till water is clear. Drain well in a colander.

Soaking

Pour needed amount of water, and soak at least for 30 minutes (Soaking makes rice sticky, so if you like drier rice, skip this step.)

Cooking

Use a saucepan with a lid that fits tightly (or a rice cooker). Cover and cook on high heat.

Since rice expands more than 2 to 3 times during cooking, be sure to use a deep pot with a heavy lid. Rice will boil over and will not become deliciously fluffy unless the pot is fairly deep and the lid is heavy.

When water comes to a boil, reduce heat to medium and cook 5-6 minutes.

Reduce heat to low and cook 10-13 minutes.

Raise heat to high for 10 seconds, to cook off any remaining moisture. Take pot from heat and let pot stand 5-10 minutes on top of a dampened dishtowel, to steam. Serve mixing rice up gently from the bottom of the pot in a circular motion with a wooden spatula.

After cooking the rice, transfer it to a mixing bowl. In a separate small bowl combine and mix **A**. Pour the mixture generously over rice. Mix and let cool.

While you are cooking rice

Cut the cucumber long, top to bottom strips (approx. 1/2 inch x 1/2 inch x 7 inches)

Cut the shrimps lengthwise (so they are flat)

After preparing the rice and vegetables, etc.

1. Prepare a sheet of plastic wrap (larger than 8 X 7 inches)
2. Put 1 sheet of dried seaweed on the plastic wrap
3. Put rice on the dried seaweed and flatten them over the dried seaweed very thin
4. Put ingredients (tuna or whatever one of **B**) at the edge of the rice and roll it up tightly.
5. When you roll it up until the other edge, put a little of water on the dried seaweed and roll the up rest of them.
6. (Putting a little of water keeps the roll from breaking.)
7. Cut the roll into 1 1/2 to 2 inches segments.
8. Enjoy your meal!!

By Akemi Sato

We hope you enjoyed this newsletter and gained some knowledge from this information. As we mentioned in the first page we welcome your ideas, comments, and questions. We would love to make the Japan Notes' more helpful and enjoyable so our members are looking forward to receiving each newsletter.

We have plenty of plans for upcoming events, which we will notify you about in the next issue of Japan Notes.

Also, we are preparing the invoice for the renewal membership and will mail them to you sometime soon. We hope you continue to support JAS and will enjoy the upcoming events as our members.

We hope you have a great summer and hope to see you soon in the next Japan Notes.

Japan America Society of St. Louis

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