

PTC FUNDRAISER "AUTUMN SALE"

The PTC sponsored fundraiser "Autumn Curry/Cookie Sale" was held successfully on November 17th and 18th. From Thursday morning to Saturday, many parents came over to cut heaps of vegetables, to make chicken stock from scratch, and to cook and pack curry plates, producing the tasty curry PTC is known for. Thank you very much to all the parents who helped shopping, baking, bagging and selling cookies; preparing and cooking curry; and selling and buying curry tickets. We are very grateful to the church members for their support as well. The profits will be used for all

students, such as the graduation trip, preschool fun jump, and teaching materials for the JLS and preschool.



Yoko Godinez, PTC President

PTC TEA PARTY

The Tea Party sponsored by the PTC was held on October 21st. All the

class teachers and office staff were invited. With the delicious lunch and lively conversation, everyone had a good time. The PTC provides a baby sitter service for participants every year. This year, 27 children needed a care. Mrs. Hamazaki and Mrs. Kuwabara, the PTC advisors came and helped set up the event and supervised our high school volunteers in the babysitting service. The beautiful autumn decorations were created by Mrs. Yoko Nishikawa. We are very grateful to Mrs. Godinez, the board members, PTC advisors, and all the room representatives for having such a nice gathering. We also appreciate all the high school girls for taking care of the

OSEIBO CANDIES

small children.

Thank you!

Mrs. Elaine Nishimura, a GBC board member, went shopping for Oseibo candies for the JLS, Preschool and Dharma School. Preschool teachers are in charge of bagging the candies this year. The candy bags will be given to our students on the last day of the trimester. We appreciate the church for providing the candies, Elaine for shopping and the Preschool teachers for bagging.

OSEIBO REMINDER

Every year, all the teachers receive Oseibo, the year-end gift money from the church. We are still welcoming donations from our parents. The entire donation is used solely for this purpose. Please kindly bring your donations to the JLS office.

MOCHITUSKI TAIKAI

- Daily Div. Friday, December 15
- Saturday Div. ... Sat., December 16

The last days of first trimaster are December 22nd and 23rd. Please make a note of that.



SECOND SEMESTER BIGINS:

- Daily Div...... Fri., January 8
- Saturday Div....Sat. January 13

BUILDING MAINTENANCE

◆ LARGE STORAGE SHELF, SPECIAL MADE

Storage space is at a premium for everyone. The church and the school are not an exception. Many organizations, such as the Language School and Preschool, affiliated to the Church, need storage space. All the organizations here at the Church are very active and hold many events throughout the year. So, many goods and items need to be stored.

On the premises, there are several large storage spaces. Some of the

larger ones are in the basement of the Hondo building and the attic of the Social Hall. The attic is full of stuff and jammed. It is very difficult



to locate the goods you are looking for and get to them.

Luckily, a few church volunteers made special wooden shelves. They are large and sturdy. Now the Preschool and some of the church organization can organize their big items for their special events in a neat and nice way, and it's easy to find things.

We are so grateful to the following gentlemen: Ken Nishida, John Nakamura, and Wallace Yuki. Thank you very much!

♦ FENCE SCREEN

The preschool playground fence, facing the Halldale Avenue, was covered by a new screen for our children's safety and privacy.

The church volunteers spent all day working on this big project on Sunday, November 19th.

Our big thank you goes to: Alan Miwa, Brian Imada, Ross Nishimura, John Tsuruta, Gary Fujikawa and other GBC gentlemen.

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JYOYA NO KANE-TSUKI

Tolling the big bell will be officiated by Rev. Miyaji and Rev. Iwohara after the year-end service held at 7 PM on December 31st at



the Gardena Buddhist Church. Toshikoshi soba (Japanese noodle in soup) will be prepared and served by the BWA (Buddhist Women Association). Please come and join us at the New Year's Eve service and tolling the bell.

SEIJIN-SHIKI **COMING-OF-AGE CEREMONY**

The Gardena Buddhist Church will hold a Comingof-Age Ceremony (Seijin-shiki.) Anybody who



turned 20 years of age during the year 2017 are welcome to attend this event. Young adults who are around 20 years old, but missed the ceremony, are welcome to join us as well.

■ Date & Time:

January 14, 2018 at 9:00 AM

- Cost:
- \$50.00 (apply by December 10, 2017)
- \$60.00 (apply by December 11 -January 7, 2018)
- Application: GBC office

APPRECIATION

We received a donation of picture books from Ms. Yuki Fujiwara Scott of the CDG Promotional Marketing Co. Ltd. Teachers will use them for class lessons. Thank you very much.

Introduction of the autobiography picture books donated:

① "Kazuo Inamori," the man who achieved his dreams by keeping on wishing

The story of the boy who grew up to bring success to many companies such as Kyocera, KDDI, and helped rebuild JAL, written by Katsumi Kato, illustration by Sanae Sakurai

2 "Fred Wada Isao," the man who realized the 1964 Tokyo Olympic with his passion

The story of a Japanese-American who overcame poverty and other challenges. and dedicated himself to hold the Tokyo Olympics in his homeland

③ "Masao Ogura," a passionate man who run Kuroneko Yamato trucks all over Japan

How and why was the delivery service created? The birth of this convenient service that now everyone utilizes

JAPANESE CULTURE: SHICHI-GO-SAN(七五三) **FESTIVAL**

https://blogs.transparent.com/japanese/shichi-gosan- 七五三 -festival/



Today is a day of pride for parents who have three, five or seven year old girls or boys. Every year on the 15th of November, children ages 3, 5, and 7 celebrate a rite of passage on the Shichi-Go-San (七五三) festival. Shichi (七) means seven in Japanese, while go (Ξ_i) = five and accordingly san (三) means three. Why are the ages 3, 5 and 7 chosen as opposed to ages 2 or 4? It's actually not a random selection of numbers, but a selection based on Japanese numerology and the belief that odd numbers are considered lucky numbers. This tradition goes way back to ancient times; when infant mortality rates were high. If a child had survived the ages 3, 5, and 7, it was considered a good sign that the child would survive into adulthood.

On this day you will often see children with chitose-ame (千歳飴) in their mouth. Chitose-ame (千歳飴) literally means a "thousand year candy." Chitose-ame

(千歲飴) are long and thin, with red strips. They look a lot like a traditional American candy cane, but without the cane shape. There

is a special reason as to why the Chitose-ame (千歲飴) is red. Red symbolizes vitality and is supposed to represent good health. The lenngth of the Chitoseame is also symbolic for long life. Additionally, the bags that contain the chitoseame (千歲飴) are elaborately decorated with cranes and turtles. Cranes and turtles are thought to possess long life and symbolize the hope that parents have for the future of their children.

The fascinating parts though, are the traditional Japanese outfits that the children wear. For example you might see a three-years-old girl wear a hifu (ひふ) or padded vest.

Additionally, a seven-years-old girl might be seen wearing an obi (おび) for the first time. An obi (おび) is a colorful sash tied to the kimono (着物). The obi (おび) is tied in an elaborate bow at the back of the kimono (着物). A kimono (着物) is a full length traditional Japanese robe. I'll talk more about the kimono (着物) in another post.

Let's not forget the boys! Five-years-old boys will wear a hakama (裃), which are really baggy trousers.

The festival is celebrated in the month of November. Therefore it's a bit cold. The boys may wear a haori ($\mbox{$l$}\mbox{$$

It's common for parents to take lots of pictures of their children dressed in all their glory. Who wouldn't? The kids look so cute! It's like the prom, except for little kids!

HISTORY AND ORIGIN OF CURRY

https://japanesecurry.weebly.com/history--origin.html

Curry, this word came from "Kari" which means sauce in Tamil language. It has a long and mysterious history; its emergence had been recorded at almost the same time in many regions around the world. But the record that has the most obvious evidence seems to appear in Mesopotamia period, curry was mentioned in the ancient cuneiform writing. However, the true birth place is still unknown.

Using of curry as an ingredient in various dishes was originated from India during Vedic period. It had become a favorable menu and then became a part of their daily dishes.

Afterwards, the popularity of curry had spread out to many countries nearby such as Thailand, Burma, Philippines, Indonesia, and China. Nowadays, curry had become a well-known menu around the world.

After the adoption of curry in many countries, they also develop into their own taste. One of the most famous adopted curry styles is Japanese style curry; people all around the world love its sayour.

During Meiji period (1868–1912), the British introduced the menu to Japan. It was when India was still the colony of Britain. Japanese called this menu ($\neg \nu$) or Kare which is the transliteration from curry. During the earliest stage, curry and rice was an expensive gourmet dish for wealthy class.

The distinction between Japanese and Indian style curry: for Indian style, curries are the mixture of spices but for Japanese style, curries are made from curry powder. After the adaptation, this thick sauce menu had also become a popular dish in Japan.

There are various dishes of curry but the most common Japanese-style curry dish is curry served on cooked rice as you seen in the picture above. Vegetables and meat are the important ingredients; potatoes, carrots, onions are mainly used as well as chicken, beef, and pork for meat. More deeply, research had shown that in eastern Japan, people consumed pork curry more than beef one in contrast to the western region, people are more likely to consumed beef curry.

Curry is currently a menu that consumed daily by Japanese people and that it can be called the national dish.

