

# MONTRÉAL bulletin

NOVEMBER 25, 2000  
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YOUR JAPANESE COMMUNITY NEWS

モントリオール



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Our Christmas cover artist, Felix delTredici (age 10 1/2) remembers the crèche his grandmother used to place on her mantle at Christmas time.

That's Harry Potter peeking out from behind the tree. Felix loves the books and so does our volunteer Yoko (age 33 3/4).

SPECIAL EXTRA LARGE ISSUE!

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**CHANGES OF ADDRESS**

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**Subscriptions**

The following subscriptions were received during the past month: Patrick Graham (Satoko Kojima), G. Hayashi, Miyo Hori, Ralph A. Horisuchi, Asako Kawakami, John Kido, Lillian M. Lee, Shirley Y. Lehman, Annick Levesque, Yuko Murakami Lemay, John Miyake, Don Niya, Mugino Saeiki, Mrs. O. Sakamoto, Rev. George Tomita

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Miyo Hori in memory of George Hori

Laura Kobayashi in celebration of her nephew's Casey third birthday

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Hugette & Bunrei Miyake in celebration of the birth of their granddaughter Kayla Sumiye

Bob Uyeda for repairing the collating machine.

This issue was put out by volunteers: Ariel Beaudin, Mary Fujiwara Burke, Michael & Tatsuko Cooper, Ken Fukasawa, Michael Fukushima, Kano & Seigo Futamura, Louise Halperin, Tohru Hasegawa, Mineko Hayakawa, Miki Hirasawa, Keiko Hogan, Kathlyn Horibe, Howard Ikeda, Mariko Ikeda, Joy Kadowaki, Sandra Kadowaki, Tee Kadowaki, Tamayo Kamata, Sandra Kawai, Laura Kobayashi, Kaniko Kondo, Irene Kudo, Setsu & Vic Kuwabara, Alison Loader, Amy Miyamoto, Hiromichi Nabeshima, Hiromi Nagai, Rei Nakashima, Ayako Naud, Colette Nishizaki, Dorothy Okata, Rosemary Okuda, M. Sakamoto, Yoko Sawai, Yoko Sayeki, Jackie Stevens, Kuni Takamatsu, Liz Tatebe, Nancy Tatebe, Aya Tsukada, Don Watanabe, Shigeru & Tatsue Watanabe, Amy Yamamoto, Tom Yamashita, Terry Yasunaka

**READER RESPONSE WELCOMED:**

We welcome thoughts and reactions from our readers as it helps us to understand our evolving community. Letters must be signed and must include the writer's full name, address and phone number, but anonymity will be respected if justified. Letters may be condensed, although care will be taken to preserve the core of the writer's argument. The Montreal Bulletin also accepts correspondence by email.

**DISCLAIMER:** Where opinions are expressed they do not necessarily reflect the views of the Montreal Bulletin.

**NEXT ISSUE'S DEADLINE: January 6, 2001**

The Montreal Bulletin is an independent publication established in 1946 by a group of persons responding to the needs of the time—the re-establishment of community life after the World War II internment of Japanese Canadians. Circulation is approximately 500 and we publish in English, with French, and Japanese. The staff has always been made up of volunteers. The Montreal Bulletin aims to serve all organizations and persons in the community.

The English section of the Montreal Bulletin is directed by the following editorial collective: Mary Fujiwara Burke, Michael Fukushima, Sandra Kadowaki, Laura Kobayashi, Irene Kudo, Rei Nakashima, Colette Nishizaki and Nancy Tatebe.

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Dashing through the snow, la la la, la la la. Yessiree folks, winter has returned and many of us will be complaining about it continuously for the next five months. Except for me, of course, warm-blooded Canadian/Quebecoise that I am. It's definitely cold out there, and we've got to be thankful for our warm homes; something to think about the next time you see someone living on the street. Something as simple as a cup of coffee can make a difference in someone's day.

We imagine that everyone is getting busy with preparations for the holiday season, but we KNOW you'll find the time to read this extra large issue, filled with great stuff to read and chockful of recipes you can try at your next holiday shindig. And you can save these yummy

recipes, found on the last pages of this issue, and try them at your leisure throughout the year.

Canada's nikkei community has an important population of interracial couples and multiracial children. Our feature this month is Dr. Toni Suzuki Laidlaw's fascinating family history chronicled by Betty Kobayashi Isсенman.

The arts community is also featured this month, with reviews on an art exhibit, a dance performance and a film premiere on pages 5, 15, 18.

Maybe wrestling is more your speed. How about Japanese wrestling? Read about this non-sumo type of wrestling on page 10.

There are two pages of kids' stuff this issue, featuring the winning material from

our First Kids' Art contest. Take a look at the work of some of our community's budding young artists and writers, on pages 8 and 9.

Everyone at the Bulletin would like to take this opportunity to wish you, our readers, the happiest and healthiest of holiday seasons. Take a moment to reflect on the accomplishments of this past year, and let's bring the (real) new millenium in with a hiss! Yes, the year 2001 will be the year of the Snake.

And remember, you can safely stuff your face and try to jog it off, but please don't drink and drive!

Happy Holidays!

## A Japanese/ Scottish/ Jewish Life

by Betty Kobayashi Isсенman

Dr. Toni Suzuki Laidlaw is a distinguished member of the faculty at Dalhousie University, Halifax, where she has taught since 1974. She is a Professor both in the Division of Medical Education, Faculty of Medicine, and in Women's Studies. With a Ph.D in Educational and Applied Psychology, she is a Fellow of the Canadian Psychological Association.

Born in Toronto in 1939, Toni is the only daughter of Arthur Suzuki, who was Japanese and Scottish, and of Elizabeth Schulman Ryder who was Polish/ Jewish/ American. My daughter Margaret introduced us, and when I learned that Toni has the same ancestry as my three daughters I felt I must get to know more about this warm-hearted, humanistic, outgoing woman.

Toni's grandfather, Yoso Suzuki, came from an anstocratic Japanese family with close links to samurai traditions. In the late nineteenth century, Toni's great-grandfather sent Yoso to Glasgow University to obtain his degree in civil engineering. Toni's grandmother, Jessie

Laidlaw, came from a middle-class family in Glasgow. Her father died when he was 29, leaving her mother a widow with two small children, Nettie and Jessie, and few resources. To make a living, great-grandmother Laidlaw took in students for room and board. Yoso started to board at their home when Jessie was thirteen years old. By the time he earned his degree three years later, she was sixteen and they had fallen in love. They married (this was the 1890s) despite the differences in age, background and appearance. Jessie stood a head taller than Yoso and had flaming red hair.

After their wedding, Yoso and Jessie returned to Japan where Yoso introduced his bride to his and now her wealthy noble family. Jessie was one of the first non-Japanese women to be presented at the Imperial Court. Yoso, as a civil engineer, was in at the start of railroad construction all over Japan and in Korea. He established homes in Tokyo and Kyoto where Jessie had the best opportunity to learn about her new culture. They had three children: Richard, Nettie and Arthur, who



Arthur Suzuki

were born in 1909. The children attended the American School in Tokyo, and became fluently bilingual.

When the children were older, Yoso decided to take a concubine into the home, which was considered his right, according to the mores of that era. Strong-minded Jessie felt that for the children's welfare, she would bring them elsewhere for their schooling. She elected to take them with her to Toronto where she had a relative on the Laidlaw side. On the

(cont'd on page 4)

## toni suzuki laidlaw

(cont'd from page 3)

way, they stopped in London to attend the World Jamboree of Boy Scouts. Richard, the eldest, the first Japanese boy to become a Scout, was appointed to carry the Japanese flag in the parade. The family was received by Lord Baden-Powell, founder of the Boy Scouts, and upon learning about their plans, arranged for them to stay for a few days at Casa Loma, the magnificent castle in the centre of Toronto owned by his millionaire friends.

Once settled in Toronto, Jessie enrolled the three children in school. A few years later, Yoso became deathly ill with cancer and asked Jessie to come to see him. She returned to Japan with Nettie and Arthur and barely reached him in time. Upon her arrival, the drums were beating—a sign that he was dying. She demanded that the concubine leave the home and was with Yoso in the time left before his death.

In 1926, a great earthquake flattened Tokyo. Arthur often recalled the terrifying quake, the fire and tidal waves. The family lost all their possessions. Jessie decided to re-establish herself with the children in Toronto. She brought Yoso's ashes for burial in Mount Pleasant Cemetery where she and the children are also buried.

Arthur Suzuki, Toni's father, became the editor in charge of international news at the *Globe and Mail* newspaper. Toni knows only a little about her Jewish mother, Elizabeth Schulman Ryder, and her family. In the early 1900s, her maternal

grandmother, Eva, came to the United States from Poland to marry a Mr. Schulman. After his death, she married a Mr. Ryder. Elizabeth also worked for a newspaper and met Arthur in the early 30s. It was easy to fall in love with this warm, even-tempered, gentle man who, as Toni writes in one of her many publications, "had a witty offbeat sense of humour...[and] didn't have an arrogant, duplicitous or unkind bone in his body."<sup>1</sup> Arthur and Elizabeth married in 1935, and Toni was born in 1939.

With the advent of Pearl Harbor, all persons of Japanese origin, as we well know, were required to register. By this time, Arthur's older brother Richard had risen in rank, possibly to Major, in the Canadian Army. Upon receiving his order, Richard dutifully reported in full uniform, received the salute, and was asked by the officer how they could help him. Richard replied that he was there to register as an enemy alien. Amid a confusion of shuffled papers and consultations with other staff, the officer, totally embarrassed, declared that they would waive the necessity for Richard and all his family to register.

It was at that time that Arthur made one of the most difficult and painful decisions of his life. Fiercely proud of his Japanese heritage, but realizing that his daughter faced harassment and discrimination, he officially changed the family's last name from Suzuki to his mother's birthname of Laidlaw. Even though she became Toni Laidlaw, Toni's parentage made her a target of racial epithets. It was

not unusual for schoolmates to taunt her with "dirty Jap" and "dirty Jew." When she came home hurt and angry, her father would lovingly reassure her, "Remember, you are our very own little United Nations. You represent the world's future."

When Toni married for the second time, her Aunt Nettie presented her and her husband with the silk kimono made for her great-grandmother by friends for her sixtieth birthday. Aunt Nettie explained that the Japanese consider your sixtieth birthday as the completion of one full cycle of life, after which you enter your second cycle, starting once more at childhood.

Toni celebrated her sixtieth birthday in 1999. To honour her father and her Japanese heritage, she reclaimed the name "he so generously gave up during my first childhood," officially becoming Toni Suzuki Laidlaw. Today she watches her adult daughters pursue creative lives, having passed onto them and her granddaughter the richness and luminosity of her forebears.

1. *Living the Contradictions: A Lifetime of Experiences with Men in Consciousness Rising* edited by Cheryl Malmo and Toni Suzuki Laidlaw. Charlottetown, PEI: gnergy books, 1999.

*Betty Kobayashi Isenman was born in 1921 in Winnipeg of Japanese/Scottish heritage. Her Japanese father, who fought overseas for the Canadian Army moved his family to Montreal in 1926. Betty married Arnold Isenman nearly 50 years ago and they have 3 daughters. In the latter part of her life, Betty associated with the department of Ethnology and Archeology of the McCord Museum of Canadian History in Montreal.*

**Montreal Buddhist Church would like to invite you to a roundtable discussion on Japanese Buddhism.**

Your participation and opinions from various points of view will be greatly appreciated.

The discussion will be held at **Montreal Buddhist Church (5250 St-Urbain, Montreal, 514-273-7921)**

from 2pm on Sunday, December 17. Admission free. No reservation necessary.

*Vous êtes cordialement invités au colloque sur le bouddhisme au Japon, organisé par le temple bouddhiste de Montréal. Votre participation avec différents points de vue sera grandement appréciée. Ce colloque aura lieu au temple bouddhiste de Montréal (5250 St-Urbain, Montréal, 514-273-7921) à 14h00, le dimanche 17 décembre. Aucune réservation nécessaire. Entrée gratuite. Bienvenue à toutes et tous.*

For further information, please call/Pour plus amples information, veuillez appeler:

**Toby Shinohara: (514) 388-3683**

**Masahiro Abe: (514) 577-2070** cellular phone/cellulaire

## cultural events

### EXHIBITIONS

**THE GRAPHIC CHARACTERS OF IKKO TANAKA** (exhibit of 60 posters) The third in a 7-part annual poster exhibition series, featuring prominent Japanese graphic designers to Sat, Dec 2. See October for details. [www.japanfoundationcanada.org](http://www.japanfoundationcanada.org)

**ANNUAL STUDIO SHOW AND SALE:** Creative gift giving for the holiday season featuring Japanese paper arts and watercolours by **Heather Midori Yamada**; "Naughty Gal" natural bath and beauty products by **Michele**; fine handcrafted jewelry by **Gustavo Estrada**; new vessels by sculptor **Colin Schlee**. (All articles available for sale beginning Dec 13 at Heather Midori Yamada's studio, 4435 St-Laurent Blvd., just south of Mont-Royal). Admission is free. Preview: Wed, Dec 13, 5-9pm; show: Fri, Dec 15 5-9pm, Sat Dec 16 and Sun 17, noon to 6pm. Thereafter until Dec 25 by appointment. ☎ 281-5695

**E12: CANADIAN AND JAPANESE DESIGNS FOR LIVING:** Alternatives to modern society's obsession with acquiring, consuming and disposing. Leading Canadian and Japanese artists are jointly participating in creating original works for this exhibit. Mon, Jan 8-Thurs, Jan 25, at Marche Bonsecours, 350 St-Paul St. East, Old Montreal. ☎ (416) 973-3000 (Harbourfront Centre, Toronto)

### MUSIC/PERFORMANCE

**FACE Symphony Orchestra** with **Chen Li Benard**, Sarah Hasegawa, Evgenia Kirjner (piano), **Garry Aroutunian**, violin, **Di Luo**, cello, **Gregory Chavertian**, piano, featuring works by Chopin, Saint-Saens and Beethoven on Sun, Dec 3, 7:30pm, Oscar Peterson Concert Hall, Concordia University, 7141 Sherbrooke St. West. \$6-\$10. ☎ 695-5919/848-4848.

**TRIO VILLE-MARIE:** **Kathy Palyga**, violin; **Guillaume Saucier**, cello; **Yoko Sawai**, piano and *Bulletin* staffer. Performing works by Haydn, Debussy and Brahms on Sat, Dec 16, 8pm, at the

Ecole de musique Vincent-d'Indy, 628 Cote Ste-Catherine. Tickets \$15 ☎ Yoko Sawai, 481-5596. Tickets also at the door.

### SPECIAL EVENTS

#### CANADA-JAPAN SOCIETY EVENTS:

• Sat, Dec 9, 7:30 pm: Christmas Party at JCCCM. Singing, music, dancing, games, buffet. Free for members, \$10 for guests accompanying members. ☎ Mme Alice Bolduc - 721-0052.

• Sun, Jan 21 - A celebration of "Tet" (Vietnamese New Year) at Complexe Desjardins. Everyone is welcome. ☎ Suzanne de Foy - (450) 357-9456.

#### IKEBANA INTERNATIONAL EVENTS

**FOR THE COMING MONTHS**, at St. Andrew's Dominion-Douglas Church, 687 Roslyn, corner The Boulevard, Westmount.

• Tues, Nov 28, 10am-3pm. Annual Christmas fundraising bazaar. Japanese food, baked goods, crafts, white elephant, raffle, etc. ☎ Anne Herbatuk (450) 667-1976.

• Tues, Dec 12, 1-3pm. Demonstration and workshop by **Mrs. Nilofar Husain**, Sogetsu School. Guests \$15.

• Tues, Jan 23, 1-3pm. Demonstration and workshop by **Mrs. Kasuko Tanaka**, Koryu Shotokai School. \$15 for non-members. ☎ Anne Herbatuk

**MOCHI-TSUKI 2000** at the Montreal Buddhist Church, 5250 St-Urbain. Sat, Dec 9. Preparation begins at 8am. Pick-up time: 12-4:30pm. To order, or if you'd like to participate in this age-old tradition, call the JCCCM: 728-1996 or Shigeru Futamura: 808-8567. Mochi costs \$3 per pound. Deadline for orders: Mon, Dec 4.

**JAPAN IN THE NEW MILLENIUM: A BUSINESS PERSPECTIVE:** luncheon conference by Dr. Richard Wright, Director, International Business Studies, McGill University. Tue, Dec 12, 11:30am-2pm at the Queen Elizabeth Hotel, room Galerie 3. \$45. ☎ 514-499-2166.

#### JCCCM NEW YEAR'S JAMBOREE

Here's a wonderful way to celebrate the New Year on Sat, Jan 20, 8pm. There will be games and prizes. 15\$ per per-

son. Only \$10 for students. ☎ John Kido 694-8823 or Iver Simensen 697-1350.

### COURSES

**AU PAPIER JAPONAIS**, 58 Fairmount West. ☎ 276-6863.

• Sat, Dec 2: Card-Making II with **Heather Midori Yamada** at her studio. 4435 St. Laurent, 2nd floor, ☎ 281-5695.

• Sat, Jan 20: Watercolour on *Washi*, with **Heather Midori Yamada** at her studio.

• Sat, Feb 10, *Hiragana*-style Japanese calligraphy with **Claire Poirier Sugai**.

• Thurs, Feb 15: *Kanji*-style Japanese calligraphy, with **Fumiko Shimada**.

**VISUAL ARTS CENTRE** courses in the New Year. 350 Victoria Avenue, Westmount, ☎ 488-9558.

• **Heather Midori Yamada:** Watercolour I begins Mon, Jan 22, 7-10pm, 12 weeks. Models, still lifes, abstractions. Beginner and intermediate levels.

• **Shinko Jager:** Pottery and the Wheel: Functional Forms begins Thurs, Jan 25, 1-4pm, 12 weeks. All levels. Beginners welcome.

• **Minako Takahashi:** *Sami-e*, begins Wed, Feb 7, 1-4pm, 8 weeks. Japanese art of painting with brush on rice paper. Learn how to grind your own ink. Natural subjects and abstract design.

### CINEMA/TELEVISION

#### VERMONT PBS (CHANNEL 33)

• *Gumbots*, a rousing form of dance and song that evolved among black South African men toiling in gold mines during apartheid. Mon, Dec 4, 10:30pm.

• *Feng Shui: Creating environments for success and well-being*, a 3000-year-old Chinese discipline that enhances the flow of positive chi. Tues, Dec 5, 9pm.

• *A Work in Progress*, chronicles Paul Kwan, a Chinese/Vietnamese artist who went to the US 25 years ago, and his sister Diana, a recent immigrant and strug-

(cont'd on page 18)

## Prix littéraire Canada-Japon 2000

Ce prix récompense l'excellence littéraire d'un livre écrit par un citoyen canadien ou un résident permanent du Canada, en anglais ou en français, sur des thèmes japonais; ou écrit en japonais et traduit en anglais ou en français par un traducteur canadien. Le ou la traduction doit avoir fait l'objet d'une publication professionnelle.

• *L'Oreille gauche* de Michel Régner (Éd. Pierre Tisseyre, 2000). Ce roman a pour cadre le Japon actuel et entraîne le lecteur dans son intimité plus proche du quotidien universel que des inventions et des gadgets très médiatisés. On y suit Masato Yamada, employé de banque dont le défaut physique à l'oreille gauche l'aura ostracisé toute sa vie, dans un pays où la conformité est devenue la norme. S'étant forgé une vie parallèle, Masato trouvera ailleurs l'essentielle poésie, la beauté et l'amour.

D'origine française, Michel Régner vit au Québec depuis longtemps. Il a égale-

ment été cinéaste à l'ONF et a réalisé de nombreux documentaires à travers le monde, avec toujours en tête l'idée d'une meilleure compréhension de certaines réalités des pays du Sud et de l'encouragement d'un dialogue Nord-Sud. Il a écrit dans ce sens plusieurs essais, dont *L'Humanité seconde, Un cinéaste face au Tiers-Monde* (1985) ainsi que des romans et nouvelles dont *Esperanza* (1992) et *Antipodes, Nouvelles de la Fragilité* (1999).

• *Le Testament de Tokyo* de Ook Chung. À travers le biais de la fiction, Ook Chung veut sonder certaines problématiques sociales et artistiques qui existent dans le Japon d'aujourd'hui. Le roman traite d'une certaine génération en perte de valeurs, baignée dans une société superficielle de consommation. Loin d'être pessimiste, le roman accordera cependant une renaissance symbolique incarnée dans

la métaphore du "Butoh" (la danse de l'obscurité), une forme de danse moderne typiquement japonaise qui allie les forces de la mort et de la vie, du grotesque et de la grâce.

Ook Chung est né en 1963 au Japon de parents coréens. Arrivé au Canada avec sa famille à l'âge de deux ans, Ook Chung a fait toute sa scolarité à Montréal et a étudié la littérature française à l'université Concordia et à l'université McGill. Après un stage à l'École Normale Supérieure de Paris, il est revenu à Montréal pour finir un doctorat sur le romancier J.M.G. Le Clézio. Il a publié en 1994 le recueil de Nouvelles orientales et désorientées et de plus il a écrit de nombreux articles et nouvelles dans plusieurs revues montréalaises, dont *Littératures* et *Liberté*.

## Culture, santé et ethnicité vers une santé publique pluraliste

Par Sylvie Gravel et Alex Battaglini. Montréal, Direction de la Santé publique de Montréal, 2000. 243 pages.

Ce document offre un cadre de références et d'outils aux professionnels qui désirent intervenir en contexte pluriethnique dans le domaine de la santé publique. Il a aussi pour but de soutenir l'élaboration de projets où la composante culturelle sera considérée dès le début. Il vise également à maintenir une réflexion sur les enjeux et les limites sous-jacentes à l'utilisation de ces concepts. Finalement, il cherche à sensibiliser les responsables de projet aux moyens disponibles afin d'adapter le mieux possible les efforts de la santé publique à la réalité pluraliste.

Le document comprend quatre chapitres. Le premier propose une revue critique des notions de culture, de race et d'ethnicité, ainsi que de phénomène migratoire, d'intégration et d'acculturation.

Le second chapitre pose un regard critique sur la valeur universelle des concepts de santé, de maladie et de cause de maladie; il s'attarde à l'adéquation des servic-

es sociaux et de santé à la population. Le troisième chapitre propose une réflexion sur les influences culturelles, sociales et politiques derrière le processus d'élaboration d'un projet ou d'un programme. Le dernier chapitre présente les avantages et les limites associés aux indicateurs ethniques les plus fiables issus des fichiers les plus utilisés dans le milieu de la santé. Renseignements: 528-2400, poste 3646.

## L'Intervention interculturelle

Sous la direction de Gisèle Legault. Montréal, Gaëtan Morin Éditeur, 2000, 380 pages.

Le Québec, en tant que société actuelle et environnement pluraliste, doit se soucier de l'accueil et de l'intégration des nouveaux arrivants et tenter de résoudre les problèmes inhérents à leur situation. Cette tâche n'est possible que si les intervenants auprès des personnes immigrantes ou réfugiées font preuve d'un savoir, d'un savoir-faire et d'un savoir-être spécifiques. En effet, le prati-

cienn en milieu multiethnique et multiculturel doit jouir d'un éventail de connaissances sur l'histoire de l'immigration et les politiques dans ce domaine, sur les plus importantes problématiques sociales touchant les immigrants et les réfugiés ainsi que sur les mécanismes d'inclusion ou d'exclusion des migrants. L'intervenant social doit en outre avoir une compréhension profonde de sa propre culture et de l'influence de celle-ci sur ses modes de pensée, ses attitudes et ses comportements, et il doit posséder une ouverture et un intérêt pour la culture de l'autre. Il faut également qu'il connaisse les divers processus et modèles d'intervention afin d'adopter les stratégies les plus appropriées pour venir en aide aux individus, aux familles ou aux groupes qui en ont besoin.

Le présent ouvrage propose des approches à la fois théoriques et pratiques visant une intervention interculturelle adéquate. Grâce à plusieurs histoires de cas et à la présentation d'outils concrets d'intervention, étudiants et intervenants pourront parfaire leurs connaissances et améliorer leur pratique.



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Montreal, QC H3B 3K5

### Annual General Meeting 2000

by Jennifer Hashimoto

*Excerpted from the Nikkei Voice, October 2000.*

BURNABY, BC-The annual general meeting (AGM) of the National Association of Japanese Canadians (NAJC) and elections for the national executive were held in Burnaby at the National Nikkei Heritage Centre on September 23 and 24. The meetings coincided with the official opening of the National Nikkei Heritage Centre and inaugural exhibit of the Japanese Canadian National Museum.

The newly elected executive for the next two years are: Keiko Miki (Winnipeg), national NAJC president for a second term; Allan Okabe (Calgary), vice-president; Jim Hoyano (Edmonton), secretary-treasurer; and directors Robert Bessler (Vancouver); Michael Doi (Toronto); Judy Hanazawa (Vancouver); and Yumi Schoenhofer (Ottawa).

Also elected to the Endowment Fund Committee were Audrey Kobayashi, Professor of Geography at Queen's University and author of a demographic study on Japanese Canadians, and Baco Ohama, visual artist, writer and educator presently living in Vancouver. They will join Tannis Nishibata Chan of Winnipeg and Montreal's Nancy Tatebe.

One of the major items on the agenda concerned the proposed restructuring of the national NAJC. The following changes were approved in principle with criteria and other details to be presented to Council for later approval:

- creation of a full membership and associate membership category for

organizations supporting the NAJC vision and mission statement;

- individual memberships;
- Endowment Fund, National Development, Community Development and Human Rights as the main program portfolios.

Other items concerned related changes such as mail-in ballots, eligibility requirements for election to the Board of Directors (i.e., of full or partial Japanese descent or spouse/partner or child of person of Japanese descent; Canadian citizen or permanent resident; bondable) and removal of membership procedures. The NAJC Executive Committee will

Against Racism. The Foundation was established as part of the Redress agreement and has a website at [www.crr.ca](http://www.crr.ca).

The NAJC and the Canadian Ethnocultural Council (CEC) are jointly sponsoring a major conference, Era 21, taking place in Vancouver this November. The topic is "Human Rights for the 21st Century-Re-thinking Anti-Racism and Human Rights: Sharpening the Tools." The event will include presentation of papers and workshops on anti-racism activism, education, employment policy, aboriginal rights, service delivery, immigrant issues. See the website [www.era21.net](http://www.era21.net) for more information.

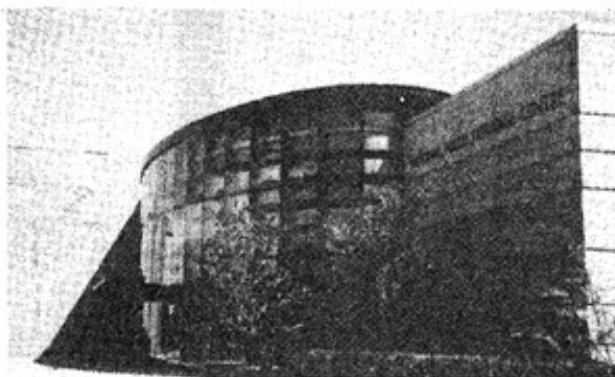
The NAJC sent a brief to the Senate committee on Bill C-16, which, among other changes, amends the Citizenship Act to allow deportation without due process and with no right of appeal. The NAJC has also formed a coalition made up of community, business and professional organizations from across Canada to raise concerns about Bill C-31, which will repeal and replace the existing Immigration Act.

A United Nations World Conference Against Racism will be held in South Africa in 2001. Consultation meetings are being held to form Canada's position paper. NAJC president Keiko Miki is sitting on the Advisory Committee to the Canadian Secretariat.

Canadians are invited to attend COPANI XI, the Panamerican Nikkei Association conference for nikkei from North and South America, which will be held in New York in July 2001. See [www.pnausaest.org](http://www.pnausaest.org) for more information or call the NAJC national office at (204) 943-2910.

Toronto is the possible site of the 2001 AGM and Kamloops has committed for the AGM in October 2002.

*Jennifer Hashimoto is a former president of the Toronto chapter of the NAJC and former editor of Nikkei Voice.*



National Nikkei Heritage Centre (Carl Yokota photo, 2000)

continue to work on details of the restructuring.

Suggested future projects include an intergenerational conference, demographic study, and longer-term projects around arts and culture. Priorities that arose out of the town hall meetings in the centres include adapting to the transition of the nikkei community to a more diverse and assimilated group; and issues relating to the ijusha community, youth and leadership development.

Following are some of the reports given at the meeting:

Andrea Imada, Canadian Race Relations Foundation representative, gave an update on the Foundation's activities. One project was an innovative national anti-racism television ad campaign, Unite

compiled by Laura Kobayashi

I can't believe how quickly the year 2000 has gone by... One month to go until Christmas.

Thanks again to everyone who participated in the First Annual Kids' Page Art Show. This month we're featuring some of the artwork of the prize winners: Amy and Sarah Briand, Carolyn and Alex Kudo and Laura Silvius.

What's on your Christmas list?

A robot dog? The latest Harry Potter book? A pair of skates?

I'm looking forward to going ice skating, going to the movies, singing Christmas carols and being with my family.

Kids' page wishes everyone a safe and Happy Holiday season!



Laura Silvius, 9

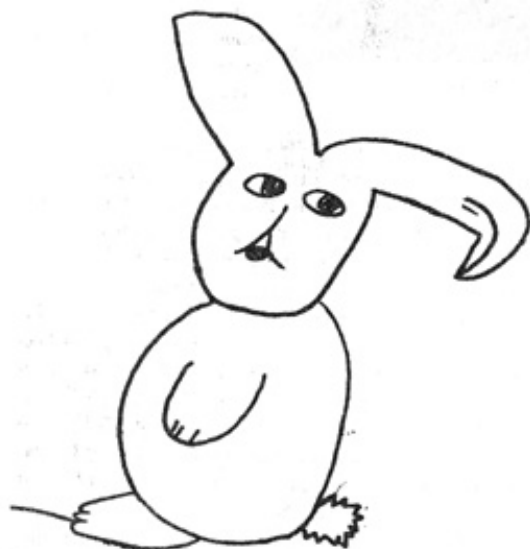
I Am...

I am an explorer living up north  
I wonder if I'll move  
I hear the loon's cry echo  
I see the mist rising on the lake  
I want to swim in the cold still water  
I am an explorer living up north.

I pretend to be an eagle  
I feel the cold breeze on my dock  
I touch the minnows in the water  
I worry that one day I'll have to move to the city  
I cry when I see a dead animal on the road  
I am an explorer living up north.

I understand that one day I'll have to go  
I say that I'm lonely  
I dream that I could stay up north forever  
I try to save the forests  
I hope that I could walk in the forest when I'm old  
I am an explorer living up north.

by Alex Kudo, 11



Laura Silvius, 9



## I Wish Poem

I WISH I had a new hat,  
 I WISH I had a baby cat,  
 I WISH I could learn to fly,  
 I WISH my baby cousin would stop to cry,  
 I WISH I had a piece of cake,  
 I WISH I could go swim in my lake,  
 I WISH I had a baby brother,  
 I WISH I had a taller mother,  
 I WISH my cat could talk,  
 I WISH I could teach my fish to walk,  
 I WISH I could climb a tree,  
 I WISH I won't get stung by a bee,  
 I WISH I would play in the sun,  
 I WISH eating vegetables would be fun.

Carolyn Kudo, 8



Amy Miekko Briand, 5



## 2001 Grade 5 SnowPass Now Available!

Canadian kids in Grade 5 can ski and snowboard FREE this winter! The Grade 5 SnowPass—a coupon book offering FREE skiing at 137 ski areas across Canada—is now available for all Canadian kids 10 years old and born in 1990, and all kids now in Grade 5. The SnowPass gives three complimentary lift/trail tickets at each participating alpine and cross country resort.

For more information, in Quebec contact Danielle Mongrain at (514) 493-1810, or point your browser to [www.snowpass.org](http://www.snowpass.org)

## The Times, They Are a' Wrasslin'

by Junji Nishihata

Shibuya in Tokyo on the 25th of the month is a sight to see: salarymen (and women) staggering around with alcoholic, gleeful faces, their liquor-induced mood at odds with their drab grey suits and artlessly worn ties. It is, as I was told (and you have no doubt heard), a regular ritual that happens every payday when the working stiffs of Tokyo take advantage of their temporary change in circumstance to let it hang out a little, to the amusement of visitors such as myself.

But on this particular evening in this colourful corner of town, there was another draw, an attraction that also demonstrated the curious cultural disjunction that one finds everywhere in Tokyo, where the ancient and the modern make odd but inseparable bedfellows. For on this Tuesday evening, there was more than just cups of sake being slammed down, more artificial drama than is normally found emerging from the darkened doorways of subterranean bars. This time, what was being slammed wasn't cups, but bodies and the drama wasn't about flirting with co-workers but a theatre of an altogether different order. This time, it was pro-wrestling.

For the uninitiated, pro-wrestling is something of a savage feast where the forces of good and evil are embodied by the testosterone-swollen beefs who swagger into the ring. Having seen wrestling close-up here in North America (I once had the dubious privilege of being a ring announcer for a match of the National Wrestling Association at Toronto's Skydome. I had the chance to see this ballet of fake blood which is real blubber up close), I must say its Japanese counterpart carries all the key themes and hallmarks intact and true to form. All of them to be sure, with a few differences, left no doubt as to where this sweaty spectacle was being performed.

To set the stage somewhat, I should make mention of my host for the evening. Earlier in the day, I had contacted

Natsumi Fujita who was in need of some help for some translation work she was doing. Natsumi represents the new generation of Japanese: fluently bilingual, extremely motivated and quite unconstrained by traditional views of the place of women in society. Widely travelled, with a year-and-a-half-stint in Richmond Hill at a Montessori school, as well as three months in Mongolia ("I was curious to see what it was like"), she is also amazingly energetic. In between working on a graduate degree in sociology, she is the editor of a quarterly arts and literature magazine called *Paper Knife*, and also working on the program for the then upcoming American Short-Short Film Festival. All this, and she works as a waitress in a city as demanding as Tokyo.

But the wrasslin' you ask? As I say, it was much as one would expect: a kind of weird blend of football and opera with an impossibly inept referee vainly attempting to have two battling brutes observe some semblance of an orderly scrap—as though such a thing were possible. However as this was Japan, and in stark contrast to the bloodthirsty fans on this side of the Pacific, the audience was a model of restraint—to the point of being ridiculous. One would have thought they were at a dog show or some other genteel event, not observing two overweight puds attacking one another with all manner of dirty tucks. There was even polite applause after particularly bold moves,

such as a well-placed elbow in the nose or a deft crack over the head with a folding chair. And of course, the photographers went to great lengths to document the experience, risking life, limb and lens as the match wore on, at times beyond the boundary and safety of the ring out into the crowd. Sumo, this was not. But then again, this was (and is) modern Japan.

In the end, it must be said that wrestling of this kind has been on a decline, and the evening's event was intended to "re-position" (to borrow a term from the world of marketing) the sport. So there was a famous DJ, and the crowd was restricted to an invitation-only group of journalists and other media types. And in truth, that there is wrestling should really not come as a shock; you can get anything you want in Tokyo. But the contrast in the polite manners of the audience with the decidedly uncouth behaviour of the "athletes" only further underlined that strange cultural curiosity for which Japan has become a pop-culture legend. The Japanese seem to regard everything in the world with a similar reserve, no matter how outlandish or crass the performance. But perhaps this quality too, like the song says, may change.

*Former Bulletin volunteer Junji Nishihata lives and works in Tokyo, Japan. He is interested in films and the arts as a whole and is also a fan of fine dining and wines having lived for four years in France.*

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- Understanding of basic business principles

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**Shotaro Ozawa, Human Resources Dept.**  
**Ozawa Canada Inc., Head Office**  
**Fax: (905) 731-0778**



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(514) 728-1996 or 728-5580 (fax)  
Office hours: 9am-4pm, Mon-Fri  
(Answering machine 24 hours)

## **DROP-IN**

Thu: 10am-2:30 pm

Coordinator: Amy Kadowaki

Animator: Miyoko Onishi

Exercise/socializing takes place before lunch unless otherwise programmed. Lunch is prepared by volunteers. Lunch fee: \$2.

## **SENIORS' PROGRAM (65 & over) ALL WELCOME!**

Nov 30 - Craft

Dec 7 - Christmas bento lunch (all seniors welcome, but please reserve before Dec 1: 728-1996)

Dec 14 - Drop-In. Closed til Jan 11/01

Jan 11 - Ozoni lunch

Jan 18 - Singing

Jan 25 - Bingo

Donations received with appreciation from: S. Levesque, Y. Masumoto, H. Matsuura in celebration of Mr. T. Watanabe's 90th birthday, S. Nishizawa, S. Omoto, F. Onishi, K. Shikatani, J. Stevens, Stacey Stevens in memory of Jack & Kimiko Hayami, B. Takagi, Mrs. Tamai, T. Watanabe.

As the year draws to a close, we take this opportunity to thank the volunteer drivers, animators and cooks. Without their dedication, Drop-In would not be possible. A warm thank you to all. Wishing you a Happy Holiday Season!

## **SUPPORT SERVICES FOR SENIORS**

Coordinator: Tiny Sakamoto

Congratulations to all November & December birthdays, especially to Mr. T. Watanabe and our indispensable volunteers, Mrs. S. Nadeau, Mrs. L. Duquette

and Mr. B. Matsuo, who keeps us all ship-shapel!

On Oct 30, thirty-six obento were delivered to our shut-ins. Our next obento will be Monday, Nov 27, so please make sure you vote well before or after the usual delivery time.

Our thoughts and prayers go to everyone who is in hospital undergoing special treatment or recuperating at home.

Our heartfelt condolences to the family of the late Mrs. Kaoru Hayami who passed away recently.

As this will be our last report for the year 2000, I wish to extend warm greetings to one and all for Christmas, and Best Wishes for the New Year!

## **LIBRARY NEWS**

Coordinator: Mari Ando

Wed & Sun: 1-4pm. Thu: 10:30-2:30 pm.  
Annual membership fees: \$10/person or \$15/family.

The Library will be closed from Dec 10 until Jan 4 for the holidays. Members may borrow up to 12 books and 8 videos until Dec 7. All books and videos are due on Jan 28, 2001.

We have a selection of used books and videos, which are selling for \$0.50 to \$1.00 and may be purchased during regular library hours.

As we're nearing the end of the year, we would like to thank all the library members, volunteers and those who donated to the library. We wish you all a Merry Christmas and a Happy New Year!

We are grateful to the following volunteers: Ms. Hagiwara, Ms. Kondo, Mr. Masuda, Ms. Isami

The following donations were received with appreciation: Ms. Asama,

Ms. Fujimoto, Mr. Iida, Mr. Kojima, Japanese Language Centre, Consulate General of Japan.

## **50 PLUS**

Donnie Shimotakahara

Our last meeting for 2000 will be a Mochiyoni and Bingo night on Dec 11. There will be no January meeting.

50+ bowling will continue until Dec 19 and begin on Jan 9. We bowl Tuesday mornings at Laurentian Lanes. Please call Mas, if you're interested in joining us, at 331-6973.

## **CULTURAL CENTRE ACTIVITIES**

Program Director: Susan Shoji Levesque

We would like to take this opportunity to thank everyone who has supported our activities this past year, whether it was by lending a hand, donating or simply showing up. Your participation is vital and the reason we do what we do. We welcome your suggestions for new activities and hope to see you soon!

Wishing you all, the very best for this holiday season!

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Physiotherapist

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Office hours: 9am-4pm, Mon-Fri  
(Answering machine 24 hours)

## President's Message

Terry Yasunaka

The following donations were received with appreciation: I. Brathwaite, Consul Hakkaku, M. Kobayakawa, Dr. & Mrs. B. Kadowaki, A. Kadowaki, S. Kojima, A. Kudo, S. Kuwabara, S. Levesque, J. Nakawatase, T. Ochiai, J. Ohashi, A.E. Sakai, A. Shinohara, W. Small, Mrs. Sugawara, L. Yamashita, M. Yasunaka, Anonymous.

**October 14.** Our thanks to all who came out in support of our 'Needy New Sale' which provided an opportunity for community members to sell some of their quality personal and household items, while, at the same time, generating some welcome income for our Centre. A special word of appreciation to the following for their generous donation of various items and books; Consul Hakkaku, Shig Kojima, Joy Kadowaki, Alice Kudo and the ladies who donated baked goods for the Tea Room. A final thanks to Susan, our Program Director, for organizing this event.

**November 9.** Thursday Drop-In members had a surprise visit from Japanese comedian and communicator, Mitsuko Hasse, who took time out from her busy rehearsal schedule to entertain our seniors with her very original play on words, using the phonetic sounds of the Japanese alphabet. It was a delightful presentation enjoyed by all!

**November 26.** The Centre appreciates the effort of all those who participated in our second Christmas Craft and Bake Sale held over the past weekend. Please refer to the January Bulletin for review.

**Other activities:** Also, over the past month, the JCCCM held their first Karaoke evening (Oct 21) with all the members in fine voice. Our thanks to Bob Uyeda for helping to organize the evening, to the Japanese Consulate and Consul Muto for the loan of the equipment and to Amy K. and May Y. for their help. The Social Dance evening, on Oct 28, got underway with the help of Ken and Flo Onishi and George and Amy Kadowaki. It was an informal and fun evening. It was also nice to have with us Bob Takagi (Amy's brother) and his wife Shirley, who were able to give us a glimpse of the Torontonionian style of social and line dancing. Quite impressive!

**Centraide:** Besides these organized activities, the JCCCM is helping Centraide with their annual Tele-Merci campaign, thanks to Susan, Amy, May Y, Mari Ando and Tiny. Our Centre is a recipient of a generous grant from Centraide every year and we encourage all community members and friends to generously support this year's fundraising campaign, which is soon drawing to a close.

**Maintenance:** Our sincere thanks again to George Kadowaki for donating many hours replacing the leaky, noisy,

worn out mechanism in our toilet tanks, installing shut off valves under our stainless steel sink and replacing a balky joint and a dripping faucet. Thanks also to Mike Ochiai, for his efforts in trying to solve the mystery of the humming in our newly installed ceiling fans; to "Jack of all trades" Bob Uyeda, for stitching up our blue sofa cushions, many of which had burst open to expose their unsightly foam stuffing; to Aki Kobayakawa for donating and planting 100 tulip bulbs in the front of our building. We can all look forward to a very colourful spring!

**Casino Night:** A final word of congratulations to the Isshin group for organizing a lively and imaginative Casino Night at the Centre on Nov 11. A large crowd supported this event and many "high-rollers" were seen making the rounds of the tables.

**Mochi-tsuki:** Saturday, Dec 9. Please note the change in date for this event. We encourage all community members to come out and lend a hand - even for a couple of hours. Call Amy at 728-1996, if you're willing to give your time for this important event.

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To keep us informed of important milestones and events, great or small, in the lives of members and former members of the Quebec Japanese community, our readers are invited to send in any news or anecdotes.

Please call Setzu Kawabara at 484-8516 before each deadline date (see back cover).

## CONDOLENCES

The family of the late KAORU HAYAMI (nee OKI), who passed away at home on November 4. She was predeceased by her husband Masato. A private funeral was held at the Mount Royal Funeral Complex. She is survived by her children Kathleen Kazuo, Richard (Michiyo Higo), June (Mas Takahashi), Grace, George (Margaret Choo Chun), Reginald Yoshio, Hiroshi (Jane Kido), Akiko (Asgeir) Ingbergsson, Michi Tanaka and many grand and great grandchildren.

To Margaret and Harry Yamada on the death of sister and sister-in-law MARY HOKAZONO (nee Shimizu) Kelowna, BC, on November 15. She is survived by husband Aiji, her children Ken, Roger, Lloyd and Eileen, and several grandchildren. Her other siblings mourning her loss are Tom, Jack, Chuck, Roy and Ruby. Fondly remembered by many nieces and nephews.

We regret to announce the death at Vernon Jubilee Hospital on Nov 5, of MR. EDWARD TAKESHI OUCHI, at the age of 97 years. He was a resident of Vernon since 1942, and a longtime member and Past President of the JCCA. He was known for his community involvement, in particular, his work fighting for the right of Asians to vote in Canada and as one of the founders of the New Canadian newspaper. He received the Sixth Level of the Order of the Sacred Treasures from the Japanese Government in 1988 for his work on the Asian vote. Edward was predeceased by his wife Betty Yoko (nee Chiba) in 1996, and was also predeceased by sons John and Bob. He will be sadly missed and lovingly remem-

bered by sons Lester (Diane) of Vernon, Eugene (Dorothy), Ron, Conrad (Doreen), all of Calgary; daughter Marie (Gus) Bourgh of Bridesville; daughter-in-law Connie Ouchi of Vernon; 12 grandchildren and a number of nieces, nephews and extended family members. Cards may be sent c/o Edward's son Lester Ouchi, 5810 Flemish Place, Vernon, BC, V1H 1B2. In lieu of flowers, the family requests that donations be made to the Vernon Japanese Cultural Society in Edward's name.

## CONGRATULATIONS

To YOSHI ONO and WALTER KUENTZ on the birth of their baby daughter on October 25. The baby was named Kiku Fumiko Claudia. Granddaughter of Claudine and Michel Kuentz and the late Rev. Yoshio and late Fumiko Ono.

To author AKI SHIMAZAKI, who launched her second book "Hamagun" at the end of September, in time for your Christmas wish list. Both her books were written in French but English copies of "Tsubaki" are now available on the market. Hamagun's English editions are expected next year. Ms. Shimazaki has graciously donated both books to the JCCM Library for your reading pleasure.

To ANNE HERBATUK, for being awarded first prize in "The Best of Floral Art Arrangement" in the Annual Orchid Fete held October 21 at the Day's Inn, Montreal. Her arrangement of orchids with pine branches was a big hit. In September, Anne also participated in the competition of the Bonsai-Penjing Exhibitions at the Botanical Gardens

where her large rock landscape display won second place.

## MORE MAZE KOZE

DOROTHY 'DORI' KANACO MIZUHARA is an honouree of this year's Bishop's Award of the Anglican Church of Canada, Montreal Diocese. Dori's many years of dedication to pastoral care work at St. Paul's Anglican Church, Lachine, is being recognized and rewarded. Dori assists patients at weekly Eucharist at Centre d'Accueil in Lachine, and visits parishioners who are hospitalized or shut-in at home, as well as some Inuit people residing at three homes on the West Island. Since retirement from her career as a Public Health Nurse with the VON in Yarmouth, NS, and the Montreal Children's Hospital in Montreal, she served two years with the World Health Organization in Zaire, before plunging into parish work. Gentle, humble, so loveable, age is not a factor to her as she energetically continues serving her Lord with her good works.

Christmas is in the air, BETTY IKEGAMI and daughter JUDY would like to invite the community to join them at the annual "Singing Christmas Tree" at the Evangel Pentecostal Church (near Atwater Metro) on Fri Dec 8, at 7pm, Sat Dec 9, at 2pm, followed by a Seniors' Tea, and at 7pm, Sun Dec 10 at 6pm and Mon Dec 11 at 7pm. This night is in support of the Welcome Hall Mission. It's a great way to get in the holiday mood as well as supporting a worthwhile cause.



## church news

### MONTREAL JAPANESE UNITED CHURCH

8120 Champagneur, H3N 2K6, ☎271-6206  
Minister: Rev. José Velasco

**SUNDAY SCHOOL:** Regular classes, 10:30-11:30am. All children are welcome.

**WORSHIP SERVICE:** Joint trilingual Japanese, English and Urdu, 10:30-11:30am. "Hymnsperational" singing, 10:15-10:25am.

**ENGLISH BIBLE STUDY GROUP:** 7:30-8:30pm, every Friday evening, led by Rev. J. Velasco. Join us for a spiritual and stimulating session. We can assure you a rewarding evening.

#### CHURCH PROGRAM

Dec 3 BOARD MEETING, Mr. G. Yamashita, chairperson

19 WHITE GIFT SUNDAY SERVICE is always a special day for the children and adults with the Christmas Pageant, universal message of hope, and waiting for Jolly Santa who will be bringing goodies to delight the children. All this combined with an enjoyable luncheon and Christmas carol singing. Suggested White gift items should be canned or packaged non-perishable goods, as the need for these items is always great. Let us share with the less fortunate, especially during this festive season. Come and join us with your family and friends in this rewarding Christmas spirit.

24 CHRISTMAS SERVICE with the children's Pageant, the special Christmas message from Rev. J. Velasco and the church choir.

24 CHRISTMAS EVE SERVICE, 7:30pm. Join us with your family and friends as we sing the traditional Christmas carols and exchange greetings with visitors and friends.

31 NEW YEAR SERVICE, 7:30pm. Come and join us with your horns and balloons as we welcome the year 2001. No Y2K scare.

### ST. PAUL IBARAKI JAPANESE CATHOLIC MISSION

8155 Rousselot, H2E 1Z7, ☎725-1215  
Fr. Tohru Asakawa, SJ, Pastor  
Gerald Saito, ☎768-0205

**DOMINICAL MASS:** Second Sunday, 10:30am in Japanese.

#### CHURCH PROGRAM

Dec 10 MONTHLY MASS (Sacrament of Reconciliation)

24 CHRISTMAS SERVICE, 8pm

Jan 7 Baptism: Mrs. Mikako Ushiyama.

14 MONTHLY MASS

### MONTREAL BUDDHIST CHURCH

5250 St. Urbain, H2T 2W9, ☎273-7921  
President: Toby Shinohara, ☎388-3683  
Lay Leader: Shig Kojima

#### CHURCH PROGRAM

Dec 2 KARAOKE NITE, 8pm. Please join us for an evening of entertainment and relaxation. Everyone is welcome.

3 MONTHLY MEMORIAL SERVICE, 10:30am

*Minasan dozo emairi kudasai*

4 BOARD OF DIRECTORS MEETING, 9:35am

17 BODHI DAY (Jodo-e Service), 10:30am. Officiating Minister: Rev. M. Nishiaki.

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<p><b>Nouveaux projets d'habitation</b> Des habitations neuves pour tous les goûts et tous les budgets 872-5837</p> 	<p><b>New housing developments</b> New homes for all tastes and budgets 872-5837</p> 
<p><b>Conseils de quartier</b> Pour exprimer vos opinions, vos idées, vos commentaires 872-9387</p> 	<p><b>Neighbourhood councils</b> To voice your opinion, ideas and comments 872-9387</p> 
<p><b>Carte Accès Montréal</b> Des activités à rabais, seulement pour les Montréalais 872-2237, #610</p> 	<p><b>Montréal Access Card</b> Activities at bargain prices, only for Montréal residents 872-2237, 9 for English, #610</p> 
	
<p><a href="http://www.ville.montreal.qc.ca">www.ville.montreal.qc.ca</a></p>	

## Canada Japan 8 Choreographies

by Milton Tanaka

CJ8 is the initiative of famous Toronto arts promoter, Collin McIntyre, who has an impressive 'feuille de route' in bringing performing arts groups and exhibits from Japan. Toronto's Harbourfront Centre is the main partner of this project that has invited four Japanese choreographers to create dance works for five Canadian dancers and for four Canadian choreographers to create works for ten Japanese dancers. Each work has a duration of about 10 minutes.



McKevie and James Robertson, Feather is a soul touching, poetic creation, light as a feather and deep as humanity's existence. An ecstatic work of art via two human bodies.

### CJ2 or Sora no Sakana

Pan Sonic's music is quite good for raves and dance halls but this choreography by Kota Yamazaki resembled more like a modern dance-ballet adjustment to Pan Sonic's brake-electronic music than a choreography with its own life. It might be the reason Robin Calvert, a very good dancer, delivered more technique than expression.

### CJ3 or Moi qui tremblais

An intriguing and beautiful work by Serge Bennathan, danced by Yukari Nonaka, Miki Sato and Motoko Ikeda. Besides its beauty, the piece is proof that, contrary to occidental stereotypes, Japanese physiques and expressions can be as varied as western ones.

### CJ4 or VIA

Here we again have Pan Sonic's music, this time choreographed by Noam Gagnon and Dana Gingras. Okay, what comes first: The music or the choreography? Ninety percent of choreographers would answer 'both' but here the music has claimed rights first again. Not absolutely a bad performance by Masako Sugimoto and Michihiko Kamakura but

(cont'd on page 17)

### CJ1 or Feather

Choreographed by Toru Shimazaki and performed by excellent dancers, Graham

# Mochi Tsuki 2000



Date: **Sat, Dec 9, 2000**

Place: **Montreal Buddhist Church**  
5250 St-Urbain

Between Fairmount and St-Viateur

Price: \$3.00 per pound (when packed)

Komochi

Kagami Mochi (3" or 5" base)

To place your order

JCCCM (514) 728-1996

Shigeru Futamura (514) 808-8567

Deadline for ordering is **Mon, Dec 4, 2000**

Please pick up your order on **Dec 9,**  
between **12-4:30 pm** (no deliveries)

*We are also looking for volunteers  
to come and help at this event.*

*For more inquiries,  
please contact the number above.*

## Unmarked Lives

by Rei Nakashima

Tapestry, textiles & paperworks by Joanne Soroka

Soroka's exhibition, which took place at the Canadian Guild of Crafts, ended all too soon on November 25. On Friday, November 3, I attended the artist's talk that took place.

To develop a complete first impression, I wandered among her works, enjoying the varied textures, the richness of her tapestry surfaces, the contrasts of colours and sizes from the miniscule origami to the monumental kimono. The colour of some works reminded me of David Milne.

During her talk, I learned the inspiration for her works. In her artist's statement, she says, "I am trying to commemorate lives which were often unmarked. I hope the viewers will feel that I am honouring all our ancestors, all those who are unknown and forgotten. I am telling my own history, but also that of everyone else, the story which is the unwritten sum of human history."

Exploring her family geneology has apparently become an obsession for Soroka: the Jewish roots of her father (Arnold Issenman) and Japanese and Scottish on her mother's side (Betty Kobayashi Issenman). She has researched her Scottish ancestry extensively since moving from Montreal to Scotland in 1972. Recent trips to Japan and Lithuania, her father's homeland, have widened her resources and resulted in "Kawa," "Water Kimono," "The Thatched Roof" and "Chaya's Dream" (Nightmare).

Soroka has chosen more abstract ways to symbolize her ancestors' journeys through life. As she says, "I avoid the use of perspective to emphasize the fact that these pieces are about surfaces which have layers."

It is a reminder to all of us to recognize all of those who journeyed before us. Those who left a difficult life for new opportunities which were often harsh and

discouraging. Yet with hope for the future and endurance, they have become the story of our neighbours and families. This exhibition expresses human beings seeking change.

Joanne Soroka's exhibition will be at the Cornwall Regional Art Gallery, Cornwall, Ontario, Jan 8-Feb 9, 2001 and Hart House, University of Toronto, February 2002.

*The embodiment of the Bulletin spirit, Rei Nakashima, has for many years been a keen admirer of creative handicrafts. A former potter herself, she also appreciates textiles and other forms of craftwork.*



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C'est avec plaisir que j'offre mes vœux les plus chaleureux à tous les Montréalais et Montréalaises pour la période des fêtes.

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Mon équipe et moi vous invitons à venir nombreux à l'hôtel de ville les 24 et 25 décembre pour célébrer l'événement dans une atmosphère haute en musique et en couleurs.

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Le maire,  
*Pierre Bourque*  
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## Premiere of *Who is Albert Woo?*

by Kathlyn Horibe

Hats off to director Hunt Hoe. In his latest film, *Who is Albert Woo?*, which premiered as a fund-raising event for the Montreal Asian Heritage Festival, he attempts to study the many stereotypes that dog the Asian male and continues his work to address the issues arising from cultural conflict and integration.

The documentary, his first film for the National Film Board of Canada, features interviews with nine Asian men of both heterosexual and homosexual gender. Portrayed are JC performance artist Tetsuro Shigematsu who explains how he became "ultra-yellow-cool," Montreal Asian Heritage Festival performer, Pakistan-born Salman Hussein who describes himself as the "brown-queer-Muslim boy," the first World's Yo-Yo Champion Harvey Lowe who grew up in Vancouver's Chinatown and world-famous martial arts actor Jackie Chan who divulges into his sensitive side.

Hoe, who won the Best Director award in April 2000 for *Seducing Maarya* at the Newport Beach International Film Festival, explores with these men why Asians of the male persuasion are histori-

cally and culturally portrayed as weak, ineffectual and "small" (you'll have to rent the film to find out!).

Providing insight into the reason for his film – he's searching for a female companion without much success – Hoe gives voice to the modern Asian male who, we learn as a result of these interviews, is passionate, artistic, ultra-hip and funny! Okay, I plead guilty to stereotyping them. A major plus is Hoe's screen presence and his deprecating, witty, tongue-in-cheek voice-over.

In the film's promotional flyer, it's stated that the documentary looks at the way identities are shaped by popular media, history and culture. In my opinion, the film falters on the first point. Although to his credit, Hoe provides film footage of how Asians were depicted during World War II and in a recent historical film, there is no comment or exploration on how Asians are portrayed in today's media. In my view, there hasn't been any progress made since that time because we're still depicted in the media as just getting off the boat. As a result, though the film will appeal to Asians, because the

big picture view was not attempted, it will not inform the general public on how we feel about our depiction in today's environment.

Another weak point is the inclusion of an interview with one Asian woman, Filipino-Canadian actress Cecilia Cristobal, who, according to the flyer, "gives voice to the issues faced by Asian women." However, since only one woman is portrayed, what results is the stereotyping of Asian women! Exactly what Hoe attempted to denounce with this film.

Though I came away from the film with a new respect for the Asian male, the men I was attracted to – in the film like in life – were either homosexual or too old!

Germaine Ying Gee Wong is the producer and original music is by Dino Giancola and Janet Lumb, the Montreal Asian Heritage Festival dynamo. Videos can be ordered by calling the NFB in Montreal at 283-9000, or elsewhere in Canada, at 1 800 267-7710.

*After successfully freelancing for 4 years for corporations such as Merck Frost, Nortel and Readers' Digest, Kathlyn Horibe is a senior marketing writer and editor at a software development company.*

### CJ8

(cont'd from page 15)

looks like 'déjà vu' mechano-dance from the 70s.

### CJ5 or Grey Suit but Black Dress

Butoh had its apogee in Europe and the US in the 80s, but Montreal seems to have welcomed Butoh back as its up-to-date dance style, just have a look at all the Butoh events coming to town. Tedd Robinson knows various dance languages and has choreographed a good Butoh piece with dancers Mako Kawano and Mitsutake Kasai. This work's melancholia and spirituality remind us of Kazuo Ohno.

### CJ6 or Me and I

Good theatre-dance work choreographed by Kim Itoh, one of Japan's most promising new dance creators. Dominique Laporte lends her unique dancer-actress expressiveness and concise, beautiful movements to this very interesting and sometime hilarious choreography.

### CJ7 or Tanka

One of the highlights of the evening, Louise Bédard confirms her creative genius with this dance work interpreted by Yoshihiro Fujita, Keiichi Otsuka and Masaharu Imazu. Fluid, original and unpredictable movements are combined with a very final Japanese head bowing sequence that gives the tone to this truly

intercultural and international dance collaboration.

### CJ8 or She Who Devours the Moon

A complex and deeply emotional work by Setsuko Yamada, one of the most acclaimed dance creators in Japan and in Europe. Setsuko Yamada has gone beyond her Butoh roots, finely exploring techniques and emotions which result in works with a rare physical beauty. Her accomplished interpreter's name was not in the program due to a printing mistake.

*Brazilian-born Milton Tanaka has been living in Montreal since 1996 after living in Japan for ten years.*

(cont'd from page 5)

gling entrepreneur. Sun, Dec 10, 4am.

- *POV: First Person Plural*, story of Deann Borshay Liem, Korean woman adopted by an American family in 1966, and her journey to find her mother. Mon, Dec 18m, 10pm, Tues, Dec 19, 2 and 5am, and Sat, Dec 23, 12 midnight.
- *Nova: Japan's Secret Garden* rice fields in Japan from viewpoint of the little creatures that live there. Tues, Dec 19, 9pm, Wed, Dec 20, 2 and 5am; Sun, Dec 24, 1am.

**VISION TV**

- *Man Alive: Transformations*, Rodger Kamenetz talks about why Jewish people are finding a renewed sense of spirituality in Buddhism. Tue, Dec 5, 8:30pm.
- *Cry from the Heart*, Australian documentary by Jeni Kendell about Chris Edwards-Haines, one of many Aboriginal Australians removed from their families in childhood and adopted

by non-native families. In terrible trouble for many years, Chris became a brilliant artist and decided to break the cycle of damage and violence in his life and that of his own child. Wed, Jan 3, 9pm.

**CINEMA DU PARC**, 3575 Park Avenue, 281-1900, cinemaduparc@videotron.ca.

- *Chutney Popcorn*, directed by Nisha Gantra (USA 1999): About a free-spirited young lesbian from a traditional South Asian family, whose barren sister asks her to "surrogate" her child. Nov 17-30.

**COMMUNITY NOTICES**

**CRARR** (Centre de recherche-action sur les relations raciales/the Centre for Research-Action on Race Relations) is conducting a research project into racism in the immigration system, seeking persons who have been refused

sponsorship by the Quebec Government due to insufficient income. For more information, contact CRARR (514) 939-3342 or crarr@sympatico.ca.

**PROJECT PAL**, a non-profit mental health organization, offering various community services, is looking for volunteers to teach the arts of their origins. (e.g. African masks, Japanese origami, Ukrainian Easter eggs, etc.) Courses are given Fridays from 2-4pm. ☎Carolle (514) 767-4701.



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Well readers, here is some of your holiday reading! On the following pages you will find recipes contributed by some of the many individuals who put your *Montreal Bulletin* together every month. We didn't have room for all of them this time around, but we will try to print as many as we can in upcoming issues, so that you can try them throughout the year.

Readers have always commented on our recipes, and how they would like to see them more often. If you have any recipes that you would like to share with your fellow readers, we'd love to have them! Send them in, and we'll print them in the future.



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**Afghani Tea**

I had this for the first time years ago when someone made it for me at work. At the time, I found it so different and exotic tasting, although now I notice that it's on almost every menu in every Indian restaurant. Others call it chai or Indian spiced tea and I've heard that you can even find concentrates in the supermarket. As far as I understand, everyone makes it differently. Here's what I put in mine... (I don't have exact amounts because I make it differently each time.) Experiment with the spices listed below to make your own version.

- Cinnamon
- Cloves
- Nutmeg
- Cardamom (Key ingredient. You can find it in most bulk stores. You can crush the pods or put them in whole)
- Whole pepper corns (not too many)
- Fresh ginger
- Good quality black tea
- Water
- Milk
- Honey



- Boil water (amount depends on how many cups you're making) with the spices.
- After it has boiled for awhile, add the tea and enough milk to give the mixture a coffee colour. Let it thicken slightly.
- Pour through a strainer into tea cups.
- Add honey to taste

Nancy Tatebe

**Spicy Meat (Bulgogi)**

Our family recipe for Korean Bulgogi. I think this dish convinced my husband that he had to marry me!

**Marinade:**

- 1 Tbsp + 1 tsp brown sugar
- 1 tsp toasted, crushed sesame seeds
- 1/2 cup shoyu sauce
- 2 Tbsp sake
- 1 tsp tabasco sauce
- 1 Tbsp mirin
- 1/2 tsp chopped garlic



Thinly slice 1 pound flank steak, across the grain. Marinate for at least 30 minutes before quickly stir frying.

Mary Burke

Some web sites for Japanese cooking:  
[www.kikkoman-canada.com](http://www.kikkoman-canada.com)  
[www.bento.com/tf-recep.html](http://www.bento.com/tf-recep.html) (Tokyo Food Page)  
[www.sugawara.com/~index-ef.html](http://www.sugawara.com/~index-ef.html) (Open Kitchen)  
<http://nnt.com/entertainment/foods/nnt.gourmet> (nnt cooking page)  
[www.ironchef-fujitv.com](http://www.ironchef-fujitv.com) (Iron Chef USA)  
[www.ironchef-usa.com](http://www.ironchef-usa.com) (Iron Chef USA)  
[www.geocities.co.jp/SweetHome/1187](http://www.geocities.co.jp/SweetHome/1187) (Kids cooking)

in Japanese:  
[www.wit.ne.jp/tsuji](http://www.wit.ne.jp/tsuji) (Tsuji Cooking School)  
[www.yanagihara.co.jp](http://www.yanagihara.co.jp) (Yanagihara Cooking School)  
[asahi.com/532/cookmemo](http://asahi.com/532/cookmemo) (The Asahi Women's Page)  
[www.kirin.co.jp](http://www.kirin.co.jp) (Kinn Beer)





Apple pudding

Here is a simple recipe which I call my "dessert dépanneur". It is a quick recipe for lazy cooks like myself, and was my mother's favorite. Here is how it goes:

Slice two large or three medium-size apples (I use McIntosh) into a dish (I use a loaf pan because it fits into my toaster oven) and sprinkle with brown sugar and a bit of cinnamon.

In a measuring cup, pour 1/3 cup of oil (I use canola), add a bit of white sugar, stir in one egg and add a bit of vanilla extract (if you have).

In a medium mixing bowl measure out 1 cup flour (I mix white and whole wheat) and add 1 teas. baking powder.

Pour in the egg mixture and add as much milk as needed to make a medium-firm paste.

Spread over the apples and bake at 350 degrees about 45 to 50 minutes.

When serving, I like to warm portions in the microwave then pour some maple syrup over.

Also good served with ice cream. Yummy, easy and fast!

Colette Nishizaki

Sour Cream Coffee Cake

**Topping:**

- 2/3 cup brown sugar
- 2/3 cup chopped walnuts
- 1 teaspoon cinnamon

You need three bowls for this recipe.

Mix, brown sugar, walnuts and cinnamon with a whisk and set aside.

Mix flour, baking powder, baking soda and salt together. I usually pour one cup of flour into the bowl, add the baking powder and baking soda and then pour the second cup of flour in.

Mix with a whisk until all the ingredients are mixed. Set aside. (If you add the salt, add it at this stage - I don't add salt).

Mix sugar, butter, eggs and vanilla until the mixture becomes creamed. Add the flour/baking powder/baking soda mixture slowly and at the same time add the sour cream. I usually pour about 1/3 of the dry mixture into the liquid goo, add a 1/3 of the sour cream, mix it up a bit and then repeat the procedure 2 more times. Mix until smooth.

Pour 1/2 of the mixture into a well greased tube pan, pour half of the topping mixture, pour the rest of the batter and then put the rest of the topping mixture on top. Bake at 375 F for twenty-five minutes or until done.

It is best to make this cake about 24 hours or the night before you eat it. It tastes good with friends and coffee!

Vernon Ede Ikeda

**Batter**

- 2 cups flour
- 1 Teaspoon baking powder
- 1 Teaspoon baking soda
- 1/2 teaspoon salt (optional)
- 1/2 cup butter
- 1 cup sugar
- 2 eggs
- 1 teaspoon vanilla
- 250 grams (a little more than 1 cup) sour cream (not low fat)



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**Jewelled Chocolate Fruiterke**

This is delicious and was a big hit when I served it to friends and family at Christmas.

- 1 cup each: candied red cherries, green cherries, dark or golden raisins
- 1/2 cup mixed peel
- 1 cup coarsely chopped walnuts or blanched almonds
- 1/4 cup dark rum or brandy
- 2 cups all-purpose flour
- 1/2 tsp baking powder
- 1/2 tsp salt
- 6 (1 oz/28 g) squares unsweetened chocolate
- 1/4 cup unsalted butter
- 1 1/3 cups granulated sugar
- 4 eggs
- 1 1/2 tsp vanilla
- 1/2 cup milk
- Dark rum optional

1. Grease 9x13 inch baking dish, set aside. Cut cherries in half, place in bowl with raisins and peel. Stir in 1/4 c rum. Cover, marinate at room temperature 30 minutes. Measure out nuts, set aside.
2. Preheat oven to 325 degrees F. Stir in flour, baking powder and salt. Melt chocolate.
3. In large mixing bowl, beat butter and sugar until creamy. Add eggs, 1 at a time, beating constantly. Beat in milk, vanilla and melted chocolate. Drain any rum not absorbed by fruit and beat into mixture.
4. Gradually beat in dry ingredients. Stir in marinated fruits and nuts. Turn into prepared pan and smooth top. Bang pan several times to get air out.
5. Bake in centre of preheated oven for 45 to 50 minutes until done. Cool, brush with additional rum. Wrap in foil and place in fridge or freezer. (I kept it in the fridge for a few months).

Kuni Takamatsu

**Charlotte Russe**

Our family has two long standing after-Christmas-dinner traditions. We always have "table" presents to unwrap and we always have Charlotte Russe for dessert. Thanks, Mom!

- 2 tbsp gelatine
- 1/4 cup cold water
- 2 cups whole milk
- 4 eggs, separated
- 1/2 cup granulated sugar
- 1/4 tsp salt
- 1 tbsp vanilla
- 6 tbsp brandy
- 2 tbsp granulated sugar (for meringue)
- 2 cups whipping cream
- 18-24 ladyfingers, preferably homemade
- glace cherries, berries and/or coulis



Lightly oil the inside of a two-quart charlotte mould, souffle dish or deep dish mixing bowl.

Soften gelatine in cold water. Scald two cups milk in top part of double boiler. Add gelatine, stir to dissolve.

Beat egg yolks and sugar in a large mixing bowl until thick and light. Add salt. Whisk in the hot milk, and return mix to double boiler and cook gently till custard has thickened and coats a silver spoon (I've made this for over twenty years and still get confused at this part)

Cool. Add vanilla and three tablespoons of brandy.

Sprinkle remaining brandy on ladyfingers. (Add extra brandy to taste)

Cut five or six ladyfingers to fit bottom of mould in flower pattern. Line the sides of the mould with the remaining ladyfingers, set with sides touching and curving against the side of the mould.

In a large bowl beat egg whites until stiff, adding two tablespoons of sugar towards the end of the beating.

Whip the cream until stiff.

Gently fold the custard into the egg whites, then fold into the whipped cream. Turn in to the prepared mould. Refrigerate about 12 hours overnight until firm.

Unmould and decorate. (You may have to cut the ends of the ladyfingers before you unmould the dessert.

- Alison Loader

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- 2 medium zucchini, cut into pieces
- 1 small eggplant, diced
- 1 lb tomatoes, skinned and quartered (or whole cherry tomatoes)
- 1 red bell pepper, seeded and cut into pieces
- 1 medium onion, chopped
- 2 fat cloves garlic, finely chopped
- 1 handful fresh basil (optional)
- 1/4 cup olive oil

Arrange vegetable pieces (except basil) in pan and sprinkle garlic over. Tear basil leaves roughly and mix with olive oil; drizzle over vegetables. Season with salt and pepper. Roast on highest shelf of oven 30-40 minutes, or until vegetables are roasted and tinged brown at edges. Serve at once.

*(From: Delia Smith's Summer Collection, Viking c. 1993)*

Alice Kudo



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**Feijoada**

(pronounced FEH-JAO-DAH)

We can't talk about food in Brazil without mentioning THE Brazilian national dish, 'feijoada' which is prepared with black beans. Though black and all kinds of beans remain the cheapest source of protein for the poor in Brazil, the totality of low, middle and upper class Brazilian mothers and grandmothers will swear by their ancestors that they possess the best and original, delicious and exclusive recipe for this national dish.

In short, there are as many versions of 'feijoada' as the Brazilian annual economic budget. Please allow me to convey my own humble concoction, prepared with ingredients that you can easily find in Montreal. Feijoada is always eaten with rice so don't forget to have it on the menu when the feijoada is ready!

Serves from 6 to 8 persons.

- 800 gr of tender fresh pork, cut in small cubes
- 500 gr of cow or ox tongue (any other animal except dog and cat) sliced
- 300 gr of lean smoked bacon, chopped finely
- 150 gr of corned beef
- 300 gr of lean beef chuck or bottom round (diced or sliced)
- 500 gr of smoked pork sausage
- 150 gr of spicy pork sausage
- 3 cans of Portugalia or any other brand of canned black beans
- 4 big onions, chopped
- 12 big cloves of garlic, sliced
- 1 fresh bundle of conander, finely chopped
- 2 full soup spoons of cumin
- 2 small fresh hot red or green chili peppers, seeded and chopped
- 2 big sweet tomatoes, chopped



The feijoada's cooking pan thickness is important, a thick pan will retain and distribute better the heat to its whole area.

Fry the garlic and the onion in olive oil, in separate frying pans until they become golden. Throw out all the water that comes in the black bean cans. Fry the bacon until it becomes crispy then put the black beans on it, heat the black beans with the crispy bacon for 15 min, stirring constantly so that the beans absorb the bacon flavor.

In the thick and large cooking pan, preferably deep too, put all the meats, sausages, tomatoes, the previously fried onions and garlic, cumin and mineral water enough to almost cover the mixture, the water should not cover it completely. Add salt to your taste and mix well. Put the lid on and boil over high heat for the initial 15 min, low heat for 15 min.

Turn off heat, add the chopped chili peppers and the finely chopped conander, mix well. Let the remaining heat cook the feijoada by itself for 20 min.

Pour the feijoada on the previously prepared hot rice and enjoy it!

This recipe is a Montreal version. In Brazil, feijoada also includes pig's feet, ears, the beans are actually fresh and soaked overnight, not canned. It is also eaten with fried kale, 'farofa' and sliced sweet oranges.

Milton Tanaka



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## coming events

- To Dec 2 Exhibit: Ikko Tanaka (p.5)  
 Starting Dec 13 Exhibit: Studio Show and Sale (p.5)  
 Dec 2 Course: Card-making II (p.5)  
 Dec 3 Performance: FACE Symphony Orchestra (p.5)  
 Dec 4 Mochi-Tsuki 2000 (p.18)  
 Dec 4 Vermont PBS TV: *Gumboots* (p.5)  
 Dec 5 Vermont PBS TV: *Feng Shui* (p.5)  
 Dec 9 Canada Japan Society Christmas Party (p.5)  
 Dec 10 Vermont PBS TV: *a Wok in Progress* (p.5)  
 Dec 12 Ikebana International Demonstration (p.5)  
 Dec 16 Performance: Trio Ville-Marie (p.5)  
 Dec 18,19,23 Vermont PBS TV: *First Person Plural* (p.5)  
 Dec 19 Vermont PBS TV: *Japan's Secret Garden* (p.5)  
 Jan 3 Vision TV: *Cry from the Heart* (p.5)  
 Jan 6 **Bulletin Deadline**  
 Jan 8, 25 Exhibit: Designs for Living (p.5)  
 Jan 20 Course: Watercolor on Washi (p.6)  
 Jan 20 JCCCM New Year's Jamboree (p.5)  
 Jan 21 Canada Japan Society Event: *Tet* (p.5)  
 Jan 22 Course: Watercolor I (p.5)  
 Jan 23 Ikebana International Demonstration (p.5)  
 Jan 25 Course: Pottery and the Wheel (p.5)  
 Feb 7 Course: Sumi-e (p.5)  
 Feb 10 Course: Japanese Calligraphy (p.5)  
 Feb 15 Course: Japanese Calligraphy (p.5)

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