

Letter From NEW YORKERS

JET Programme Alumni Gala Celebrates 30 Years Justin Tedaldi

Since forming in 1987, the Japan Exchange and Teaching Programme (JET) has become one of the world's largest international exchange programs...



"The main purpose of the JETAANY Gala is to celebrate 30 years of the JET Programme and all we hope it will become," said JETAANY events chair Andy Shartzter.

The sold-out gala, which will be held at Brooklyn's Dumbo Loft on February 3, will feature multiple generations of JET participants and community members...

"Since its inception 30 years ago, the JET Programme has been a unique and outstanding facilitator of grassroots exchange between the U.S. and Japan," said JETAANY president Wendy Ikemoto.

According to Shartzter, JETAANY plans to host similar events in the future and is delighted to form new partnerships. For sponsorship and donation proposals, email Wendy at president@jetaany.org.

THE JAPAN VOICE

COOL JAPAN from New Yorkers' Viewpoints

David Israelow Says Japanese Cuisine Offers "Cooking Basics"

Under the sponsorship of the Agriculture, Forestry and Fishery Ministry of Japan, the preliminary round of the Foreigners' Japanese Cooking Contest was held in New York on October 30, 2017.

He built up his career in Western cuisine. However, "Japanese cuisine offers me the cooking basics: balance of presentation, seasonal sense and aroma," he says.



David Israelow

When he made his first trip to Japan in 2016, he visited a dried bonito factory in Kagoshima Prefecture and a cutler in Osaka Prefecture.

In his unique career, New Jersey native Mr. Israelow turned to a chef after having worked in the financial world. In those days, he encountered Japanese cooking at a night cooking school.

Restaurant Nippon's KURAOKA Dies at 86

Introduced Japanese Cuisine to New York for Over Half a Century

Nobuyoshi Kuraoka, owner and operator of Restaurant Nippon, who supported Japanese cuisine culture in New York for over half a century, passed away at the age of 86.

Establishing Wako International in Manhattan in 1961 alone, Mr. Kuraoka started a dining-out business. Two years later, he opened Restaurant Nippon with a sushi bar made of all cypress wood.



https://www.yomiuri-info.jp/daily\_yomiuri/nys/

In order to offer authentic 80% buckwheat noodle, he started growing buckwheat in his Canadian farm. He always focused on authentic Japanese food, making tofu or importing fresh, hot horseradish from Japan.

One special mention about his activity of popularizing Japanese cuisine is when he introduced tora-fugu (blowfish), not recognized before in the United States.

famous New York City restaurants as Betony and ABC Kitchen for Western cuisine and at En and Ior8 for Japanese cuisine.

Aside from cooking, however, he grew vegetables and cared for livestock for about half a year. His conviction is "to offer a deeper eating experience to customers, not only taste, but also serving better sophisticated cuisine."

Cooking seems to be his only interest about Japan, but he found a famous Reiki master in Kyoto. In his second visit to Japan to participate in the finals, he is scheduled to do mind cultivation as well as cooking training in Kyoto.



Nobuyoshi Kuraoka (1933-2018)

ited his restaurant as well.

Along with his restaurant business, he left his legacy in youth education; with his experience as a kendo club captain at his alma mater Keio Gijuku University, he was a kendo coach at Keio New York High School for many years.

(Photographed and Written by Ryoichi Miura/Translated by Kunio Shimura)



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Focusing historical issue from the overseas point of view chapter 2

WHAT WERE THE COMFORT WOMEN?

Then, what were the Comfort Women? This issue is discussed in detail by Historian Ikuhiko Hata in his book published in 1999, The Comfort Women and the Sex in the Battlefields.

The Comfort Stations established lasted only for two months because the troops went home soon after. But, the scheme of the Comfort Stations and Comfort Women established in Shanghai had been maintained ever since then.

iday every month. (4)Those who obtained license to operate must present to the Military Police the name, nationality, the date of birth, resume, and photo of each female worker called Comfort Woman.

From the above description, it is known that this system of Comfort Women was for protecting local women and girls from sexual violence and for protecting soldiers and women from sexually transmitted diseases.

for preventing the spread of sexually transmitted diseases, prostitution was granted an official status when the workers were registered in France and other places during the 19th century.

When the Pacific War was started in 1941, the Japanese military troops went to not only in China, but also to several countries in Southeast Asia. Accordingly, the number of Comfort Women increased.

Recruiting: They were recruited by Japanese managers in 1942, with a promise of high income. The exact nature of work was not explained.

Daily Life: Each woman was given a room in which

she lived and took customers. Meals were provided by the Japanese couple who managed the Comfort Station and paid for by the Comfort Women.

Work Conditions: As the number of Comfort Women was small relative to the demand, they had to keep service time strictly. A soldier was served up to 30 minutes, and an officer up to 40 minutes.

Remuneration: Generally, the managers took a half to 55% of the gross income, and the rest went to the Comfort Women. Each Comfort Woman took roughly 750 yen per month.

Relationship with Japanese Soldiers: Generally the soldiers were kind to them, having parties together, and some requesting marriage.

Then, this report concluded that the Comfort Women were nothing more than prostitutes.

Koichi Mera, Ph. D. President, GAHT-US Corporation