

Letter From NEW YORKERS

Shi-boo-ya Halloween Dan McDonald

Action heroes, dinosaurs, ghosts, goblins and ghouls stalking the streets in search of candy, threatening to wreak havoc if their demands are not met. Could be any town or city in America on Halloween. But Japan? While trick-or-treating is gaining popularity in the Land of the Rising Sun, scenes of costumed children going door to door are still relatively rare.

But the nation that gave the world cosplay surely can't entirely miss out on an opportunity for vampires, witches and zombies to get together and make a spectacle. Those who brave the streets of Shibuya, Tokyo in the end of October surely know the area hosts perhaps the world's largest Halloween party, with the number of revelers reaching the hundreds of thousands.

The streets around Shibuya Station are closed to vehicle traffic for the epic, all-night street party, with young adults crowding the Scramble Crossing and spilling out into side streets to show off their creative ensemble. The unofficial event is not without unfortunate consequences, however. Locals bemoan the noise and the large amount of trash left behind in the streets. Japanese news outlets even report fights, overturned cars and other incidents of vandalism. In a nation known for good manners and orderly behavior, this year the Mayor of Shibuya Ward even called for an increased police presence to ensure the ghoulish behavior of a few did not ruin the outdoor spectacle for others.

Perhaps trick-or-treating will provide a more law-abiding outlet for young Japanese to enjoy the holiday in the future. After all, who could turn down free purple sweet potato KitKat? Sign me up.

(Dan is a newspaper columnist, editor and Japanese translator. Interested readers can contact him at dan9605@hotmail.com)



THE JAPAN VOICE

COOL JAPAN from New Yorkers' Viewpoints



34th JCCI Annual Dinner Gala Both Senju & Takei Honored Special Memorial Award to Kuraoka

On October 23, the Japanese Chamber of Commerce and Industry in New York held its grand 34th annual dinner at the New York Hilton Midtown. About 800 persons attended.

The dinner was held to promote friendly exchanges and stronger business relationships in the U.S. and Japan financial circle.

Former New York Mayor Michael Bloomberg was the keynote speaker. The 'Eagle on the World' awards, which laud the merits of cultural personnel, were given to the painter Hiroshi Senju and the actor George Takei. A Special Memorial Award was presented to Mr. Nobuyoshi Kuraoka (the deceased), who pioneered Japanese food and restaurants and long helped to popularize Japanese food; Mr. Yasuhiro Makoshi, vice president of Restaurant Nippon, received it in the ceremony.



Nobuyoshi Kuraoka
1932-2018

The Japan News
by The Yomiuri Shimbun
https://www.yomiuri-info.jp/daily_yomiuri/nys/

Opened with the national anthems, the dinner was followed by greetings of Mr. Hidemoto Mizuhara, JCCI Chairman (Mitsubishi Corp.) and Mr. Koki Umeda, dinner chairman (Tokio Marine).

Mr. Bloomberg had a dialog with Mr. Vincent Coleman (PricewaterhouseCoopers, LLP), joint dinner chairman, referring to Tokyo/New York relationship, charity, climate changes and the U.S./Japan economic issues, and then widely to his separation from the Republican Party after the U.S. midterm election.

The entertainers this year were Laura Osnes and Ryan Silverman, Broadway singers, who passionately sang "Tonight" from "Westside Story". The proceeds from the dinner will be used for the U.S./Japan friendship, better education and community activity through the JCCI charity funds.

(Ryoichi Miura/translated by Kunio Shimura)

Takaoka Lacquerware and Raden Glass Fair Held at Two of New York's Waza Shops

"I want New Yorkers to recognize the beauty of Takaoka City's Shikki Lacquerware and Raden Glass products," says the Management Director of Amano Shikki Co., Amano Shinichi.

The Raden Glass Fair, hosted by Waza Co. Ltd., was held from October 23rd to 29th at the Waza Shop in New York. This fair was focused on both traditional Takaoka lacquerware and the more recent evolution of Raden glass, which were publicly shown in New York City for the first time. The purpose of the fair was to spread the appeal of these products.

Raden is a traditional crafting technique in which a colorful variety of seashells are whittled down to about 0.1 millimeters thick, cut into specific patterns, and arranged to present the beauties of nature, such as mountains,



Shinichi Amano

flowers, and birds. It is one of Takaoka City's crafting techniques, and in 1975, it was officially recognized as one of Japan's 'Traditional Crafts.'

Raden glass is made from excellent glass material with a perfect transparency. With their sheer beauty, Raden glass products light up the faces of anyone lucky enough to lay eyes upon them; they illuminate the vibrant colors of a rainbow and emit the comforting warmth of lacquer. Raden glass is the blending of eastern and western cultures, the merging of traditional and modern times. At the fair, there is a complete assortment of these luxurious and beautiful products. Sake cups start at a price of \$80. *(Ryoichi Miura/Translated by Yudai Kaneda)*



JASSI Shabu-Shabu lunch Present from Shabu-Tatsu

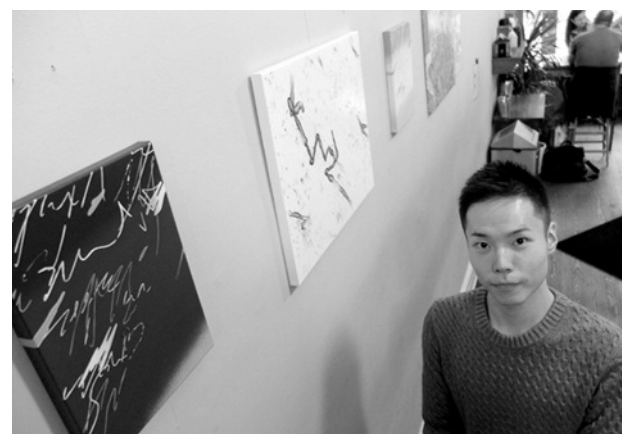
Japanese American Social Services (JASSI) held an annual event "Shabu-Shabu Luncheon" in Shabu-Tatsu located on 216 East 10th Street on October 24th. The restaurant was entirely reserved during the luncheon, and there were a little more than 40 people participating in the event. Mr.

Shuho Yagi, president of T.I.C. Group, which owns Shabu-Tatsu offered shabu-shabu meals and desserts to the participants for free.

Ms. Amy Murakami (79years old) who came from New Jersey to join this event said, "Since my children became grown up, I've been living by myself. Every year, I'm so excited about having a chat with other people here while I enjoy eating this delicious shabu-shabu!" She showed a big smile on her face. A 70-year-old woman who recently immigrated to the U.S. from Canada said that she had been expanding her social network through the activities of JASSI. "I'm glad that we can have a wider social circle through this event," said Mr. Yagi. At the end of the event, he made a donation for JASSI. *(Mami Sakurai/translated by Satoshi Sueyoshi)*

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ART FROM NEW YORK



Miyadate stands in front of his latest paintings at Café Grumpy in Brooklyn.
Photo by Ryoichi Miura

Hidetaka Miyadate's exhibition in NY In a cafe at Brooklyn, by Nov. 30

In the Café Grumpy (383 7th Avenue, Brooklyn), four pieces of Hidetaka Miyadate's work are currently exhibited. They are: "Can You Feel Like I Do?" expressing the rain, the latest of the series "Curve Lines"; and "Here We Go", the latest of "Lightning" series.

The rain is not linear like "Ukiyoe" style, but curvy with rain particles fluttering in the wind. He drew it having the nature view of "Ukiyoe" as borrowed scenery, which represents time and space at dawn and morning sunlight.

He was born and brought up in a family of the chief priest of shrine, and influenced by the thinking way of the Japanese Shinto. When the

life of Japanese people was based in agriculture, they considered the lightning as a signal of rain and expected a good harvest. "For people, the lightning was a symbol of hope". He portrays that momentary light on a canvas.

Hidetaka experienced office worker life after his graduation from the Law Department of Tohoku Gakuin University. However, he was interested in photograph and design, so he decided to live in the world of art and came to the United States this spring. In contact with the air of New York, Hidetaka's progressing talent as a creator scatters sparks like "lightning". *(Ryoichi Miura/Translated by Mami Yamada Sakurai)*

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