

The HERALD Newsletter

Japanese Church of Christ
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Pastor Brad Kramer
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Worship Schedule:

Adult and Nichigo Bible Study
9:30 a.m.

Worship Service at 10:30 a.m.

Pastor's Message

September 2018

I write this message the Sunday prior to JCC's Centennial celebration, with a sense of great anticipation and gratitude. Many people throughout our church and beyond have been working tirelessly toward this special moment; and it promises to be a memorable one. The thought that God would so care for this particular congregation in the middle of Salt Lake City as to sustain our existence for a full century is humbling.

Now that the celebration has passed, my guess is there may be somewhat of a letdown. We have spent the better part of a year anticipating and working toward that great Centennial weekend. Now what? After a week or two of catching our collective breath, what will we find to occupy ourselves? I believe our answer is found in the 28th chapter of Matthew's gospel.

In the gospel of Matthew 28: 19-20, we find Jesus' ministry challenge to the disciples, as they begin to lay the foundation for the Christian church:

19 Therefore go and make disciples of all nations, baptizing them in the name of the Father and of the Son and of the Holy Spirit, 20 and teaching them to obey everything I have commanded you. And surely I am with you always, to the very end of the age."

Let's engage in laying a foundation for the next 100 years by seeking to more effectively impact this city with our Lord's gospel, and watch how He changes lives.

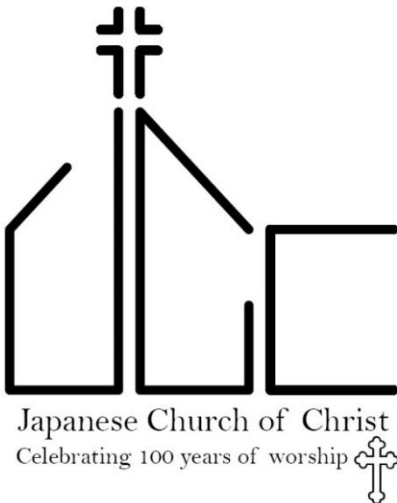
God Bless You,

Pastor Brad

The JCC Mission Statement

To proclaim the Good News of Jesus Christ and seek spiritual growth for the entire congregation through:

- Worship, prayer, and Bible study
- Outreach and evangelism
- Loving service to the Church and community
- Fellowship
- Cultural activities unique to our ethnic congregation



THE HERALD

A monthly publication of the Japanese Church of Christ, Salt Lake City, UT.

Pastor Brad Kramer
Clerk of Session: Greg Paige

Session

- Julee Mori, Finance
- Greg Paige, Personnel, Education
- Pauline Vosburgh, Worship
- Keiko Ikeda, Nichigo
- Patricia Arakaki Price, Membership
- Steve Fukumitsu, Building
- Yoko DeRose
- Allyn Nakashima
- Lorraine Crouse

Deacons

- Elaine Iwasaki, Misako Bowker, Miki Harada, Dorthie Conway, Lorraine Crouse, Toshiko Marse,

Newsletter articles are due on the last Saturday of each month at **noon**. Send your articles to klokawa@msn.com

Website: www.jccslc.net

Rally Day and Adult Bible Study

Summer vacation is over.....The adult bible study class, taught by Greg Paige, will resume on **Sunday, September 9, 2018 at 9:30 a.m.** in the Sanctuary. If you have a suggestion for a topic of discussion, contact Greg at gepaige@msn.com.

Though the children have been excused before the worship sermon throughout this past summer, a **Rally Day** celebration will also take place on that same **Sunday, 9/9**.

Centennial DVD

A Centennial DVD will be available later this month! The DVD will include highlights from the JCC Centennial Anniversary weekend – including the 14 minute video on the history of the JCC that was shown at the Saturday Centennial Luncheon, the Centennial luncheon program itself, and Pastor Brad’s Sunday worship sermon. Cost for the DVD is \$10; contact **Patty Price at patp1406@gmail.com** to place an order. The video will be released at the end of September.

The commemorative Centennial book is also for sale; 130 pages of b/w and color photographs along with a history of the JCC. Price is \$50.

Flu Shots

Flu shots are scheduled to be offered at the JCC on **Sunday, September 9, 2017** after worship service. Please bring proof of insurance, social security, or Medicare card and also wear a short sleeved shirt or top. For those with no eligible coverage, the cost will range between \$25-\$35. Thanks to Stephanie Mori-Nakao for making the arrangements.

Sabbatical

Pastor Brad will be on sabbatical during September. Guest speakers will fill the pulpit during his absence:
 9/2 – Greg Paige; 9/9 – Tipi Loma Pupua, 9/16 – Grace Kaori Suzuki; 9/23 – Jeff Silliman.

Pastor Brad will return to the pulpit on September 30.

Stewardship

The annual Stewardship campaign is upcoming – you will be receiving a brochure in the mail, along with a pledge card to fill out and return. Your annual pledge will help determine next year’s budget.

Remember in Your Prayers

Please remember the following friends and family in your prayers:

Jana Hansen	Mas Horiuchi	Mr. “C”
Larry Harada	Chris Miya	Miki Harada
Toshiko Marse	Grace Matsumura	Wat Misaka
Pastor Hanabusa	Susan Fukushima	Kai Ronning
Yolie LaFontaine	Steve Fukushima	Marie Matsukawa
Kay Nakashima	Susan Rosvall	Saeko Nakashima
Sumiko Rosvall		Mat Raujo

It's Here

In commemoration of the Centennial Celebration, a cross was installed atop the chapel on August 7. It is a gift from Eunice Kato Griffin and her son Isaac Griffin in memory of Eunice's parents Reverend Paul and Nobuko Kato. Rev. Kato served as minister of the JCC in the 1960's to 70's. The cross was dedicated during the special worship service on August 26.

The cross was designed and manufactured by Historical Arts and Casting. A few onlookers watched as a "cherry picker" was used to elevate the installers and the cross to the top of the chapel.

A cross was in the original plans for the chapel, but was never installed. It has taken this many years, but finally the JCC chapel has a cross that symbolizes faith and healing.



A cross now graces the JCC chapel
Photo courtesy: Eunice Kato

Kilowatt Court Dedication

On Tuesday, August 14, 2018, "Kilowatt Court" at Liberty Park in Ogden was dedicated to Ogden native, Wat Misaka as the first Asian to play basketball in the NBA.



Photo courtesy: Julee Mori

JA of the Biennium – Lynne Ward

Lynne Nishijima Ward was honored as a Japanese American of the Biennium at the national convention of the Japanese American Citizens League (JACL). She received the award at the Sayonara banquet in Philadelphia on July 21. In Lynne's acceptance speech, she held up a broom crafted by her grandfather Harry Nishijima's family when they were interned in Amache, Colorado. It signified persistence, making the best of things and gamansuru which were taught to her by her parents, Ron and Nats Nishijima. Lynne honored her forefathers and especially her parents for their guidance.

Congratulations Lynne! A well deserved award!



Lynne Nishijima Ward – JA of the Biennium
Photo courtesy: Lynne Ward

In Appreciation

Submitted by Karen Okawa

Wow, after just short of a year of planning, the Centennial weekend is done and gone in just 48 hours! But I hope it was a memorable one for all. I was truly blessed to work with such a talented, creative, and hardworking group of individuals: Jan Aramaki, Jani Iwamoto, Patty Price, Julee Mori, Lorraine Crouse, Sharleen Kihara, Laura Olson, Eunice Griffin, Ted Nagata and Steve Fukushima. I cannot thank them enough.

And thank you to all who supported this celebration with your monetary gifts, talent, services and time. Your attendance and support of the events was overwhelming; we were standing room only on both days. It was nice to see so many from out of town come back for this celebration, it was especially nice to see Pastors Choi, Alexander and Hanabusa.

Here's to the next 100 years! God bless you all!

Beat the Bomb Drum Concert

The 5th Annual Beat the Bomb Drum Concert will be held on **Sunday, September 23, 2018** at Liberty Park (northeast corner – Rice Pavilion) from 2 to 5 p.m. This event is sponsored by UCAN (Utah Campaign to Abolish Nuclear Weapons) with support from Gandhi Alliance for Peace, Campaign Non Violence, United Nations Association of Utah and XMission.

Kenshin Taiko will be performing at **3:00 p.m.** Admission is free!

Herald Fund Drive Thanks

Thanks to all for your generous donations to the Herald fund drive to support paper, printing and postage for this monthly publication. Remember you may also find the Herald posted on the JCC website, jccslc.net, main menu "The Herald."

Microwave Manju Recipes

These recipes are shared by Janice Oike, who conducted a microwave manju class for us last month. Thanks Janice!

Azuki Bean An (red)

1 lb. Azuki beans	1 ¾ C sugar
½ tsp baking soda	1 tsp salt
2 T cooking sake (optional)	

Rinse beans 1-2 times in cold water. Soak the beans overnight. The beans will double in size.

Place beans in a sauce pan and cover with cold water. Bring to a boil, then add ½ tsp. baking soda and boil for another 15 minutes. Drain and rinse several times to make sure no baking soda residue is left on the beans. (I also wash the sauce pan before returning the beans to the pot).

Cover the beans with cold water and bring to a boil. Reduce the heat to medium and continue cooking until the beans are soft enough to mash. This might take a couple of hours.

Put beans and some of the liquid into a food processor or blender and puree until smooth. (You will have to repeat this step a few times unless you have a ginormous blender!) Using a jelly bag or cheese cloth, squeeze out excess liquid.

Return beans to the pot (I wash the pot before cooking again) and add the sugar, salt, and cooking sake. Cook over low heat, stirring constantly so as not to burn. Cook until mixture can be molded. An indicator that it is close to being done will be the mixture will start to pull away from the sides of the pot when stirring.

Let cool and put mixture into freezer bags. Try to get excess air out of the bags and then freeze for use later.

You can also buy already prepared An at most Asian markets. Look in the refrigerated section. {I've tried the canned an and didn't like it but that could be personal taste.}

Microwave Mochi

1 C Koda Farms Mochiko	1 C sugar
1 C hot water	1 T Light Karo Syrup (optional) Add the Karo syrup to the water so it equals one cup.

In a microwavable bowl mix together the mochiko and sugar with a whisk.

Add the hot water/Karo syrup mixture and whisk until smooth. (If you're going to make colored mochi this would be the time to add 1-2 drops food coloring)

Microwave for 3 minutes. The outside will cook faster and the center will be more liquid, so mix together again and then microwave for an additional 3 minutes. (Leave the microwave door open when mixing the second time to cool it.)

Pound the mochi with a bachi until it makes little popping noises.

Put the mochi on a working surface covered with cornstarch. Pinch off little balls of mochi (maybe a little bit bigger than the size of a golf ball) to be filled with an. If you are making the strawberry manju, the mochi balls will need to be a little bigger depending on the size of the strawberry. Be careful not to "roll up" cornstarch in the mochi when pinching off.

Strawberry Mochi

Wash and cut fresh strawberries in half. I soak the berries in sugar water for a couple of hours to make them sweeter. (About 1 T sugar to 1 C water) Pat berries dry and cover in an. (I use a melon baller to make the an balls.)

Wrap the berry/an with mochi. Let cool and dust off before putting them in cupcake liners. Refrigerate in airtight container.

P-nut Butter Mochi

Mash up 5-7 Reese's peanut butter eggs or pumpkins (these have more peanut butter filling than chocolate) and add peanut butter to taste. Form little balls and refrigerate until ready to use. If the peanut butter balls are cold, it's much easier to wrap in the hot mochi. Wrap in mochi. Let cool and dust off before putting them in cupcake liners. (I make these mochi smaller because of the candy filling.)