



Northern California Koyasan Temple

1400 U Street, Sacramento, CA 95818-1417
(916) 444-0111 info@nckoyasan.org

March 2021

Sakura (Cherry Blossoms)

Hello everyone, I hope that you are all doing well. Time flies by quickly. We are already welcoming the Sakura (Cherry) Blossom season again since the beginning of COVID-19. The Sakura blossom appears at this time of year because it requires the chilly, cold weather to grow and bloom.

The Sakura blossom is also a symbol of Japan. Although most people are drawn to the Sakura's beauty when it is in full bloom, it has more meaning culturally. There is also a historical relationship between Buddhism and the Sakura.



One of the most important teachings in Buddhism is that "all things will constantly change." For example, people often associate this teaching with the way a river flows. The river's movement symbolizes the ebb and flow of human life. Watching the scattering of the blossoms, people's hearts are touched both by the beauty of the flower and sadness as the blossom withers and falls to the ground. It reminds us of the significance of Buddha's teaching that life is constantly changing. We must still live in this real life no matter how hard it is.

Nowadays, the Sakura season is considered in Japan as the "Hello and Goodbye Season" because graduation ceremonies are held in March and entrance ceremonies in April. Throughout Japan, high school graduation ceremonies take place in March and in April entrance ceremonies are held for children just beginning school. I think it means a departure from your comfort zone and celebration of new encounters.

I hope you will have new opportunities that you will be able to embrace despite the current Covid Pandemic.

Thank you for your attention and please stay safe.

~ Reverend Mimatsu



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Hana-Matsuri

By Reverend Mimatsu



Hana-Matsuri is a celebration for the birth of Lord Shakyamuni (Buddha), who was born in the sixth century BC. This year's *Hana-Matsuri* Service will be held on April 18th via Zoom at 1:30 p.m.

During the service the statue of the Buddha is placed in a basin of water in the middle of a *hanamido* temple that is adorned with flowers to symbolize the birth of the Buddha in the Lumbini garden in India. *Amacha* (sweet hydrangea tea) is poured over the statue of the Buddha to symbolize the sweet rain that fell in

the Lumbini garden at his birth. This ceremony became popular in Japan during the Tokugawa era in the 17th century.

This year we need the help of our membership with donations of fresh flowers to decorate the *hanamido* for the service. All flowers, with the exception of roses, will be appreciated. The Koyasan Temple will be accepting fresh flower donations on Friday, April 16th 10:00 am to 2:00 pm. The decorating of the *hanamido* will take place on Saturday, April 17th, starting at 1:00 pm. If you would like to help, please call Reverend Mimatsu at (916) 444-0111. Please note that masks are required in the Temple and during the decorating of the *hanamido*.

A Message from President Frances H. Nakashoji

Impermanence

A journey in search of perpetuity, understanding and comfort.

Perplexing, the interruption and disruption and discord of Covid-19 pandemic
and its aftermath and its dilemma.

In isolation with awareness and awkwardness,
discomfort, discontent and disconnect.

Searching and uncovering and dwelling with a blur.

Finding perspective, acknowledging the known and unknown.

Seeking stability with persistence and perseverance.

With hope,

Frances H. Nakashoji



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In the Spotlight – Donald & Alice Tateishi

The Tateishi Dana
Domo Arigato
Donald and Alice
Following the dutiful footpath of
Sodai Stanley Tateishi and Fuku Sodai Grace Tateishi



Modeling Patrimonial Imprints
Sustaining Philanthropy
Abiding Dedication
Unquestionable Supportive
Unhesitating Benevolence
Omnipresence Respect
Bestowed Obligatory Task
Spiritual Commitment
Steadfast Resilience



Continuance of the Tateishi's footprint
With acknowledgement and appreciation of their
altruistic fellowship.
fhn



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Remembering Judith Sunahara



We extend our deepest sympathies to the Sunahara Family for the loss of Judith Sunahara. Judith was born on September 14, 1955, and passed away on January 8, 2021.

Judith is survived by her husband, Larry Sunahara, and sons, Rio (Lisa), Trent (Emily), Calvin, Alex (Sidney) and granddaughters Cecilia, Isabelle and Mariposa. Judith loved collecting miniature key chain toys, taking rides with Larry on their tandem bike and traveling. Due to the Covid pandemic, private services were held.

Judith will be missed by us all.

Fujinkai “Aji Corner”

Buta-Kimchi (Fried Pork & Kimchi) Recipe

Ingredients:

- 7 oz. thinly sliced pork
- 3.5 oz. kimchi
- 2 mushrooms
- green onions, sliced (for garnish)
- ½ pkg. tofu (regular or fried)
- cornstarch (enough to coat the meat)
- 1 tsp. soy sauce
- Doubanjiang (Chinese chili paste) or Korean chili paste
- mirin (sweetened sake)
- 1 tsp. oyster sauce
- 1 tsp. sake
- 1 tsp. sesame oil



Directions:

Place the thinly sliced pork in a bowl and dredge with a small amount of cornstarch. Add sake and soy sauce to the meat mixture to keep the meat moist. Slice green onions into small pieces and set aside for garnish.

Fry Kimchi in sesame oil and add the sliced pork until well cooked, then add sliced mushrooms and tofu. Adjust flavor to taste with equal parts each of Chinese chili paste, oyster sauce and mirin. Sprinkle the meat mixture with sliced green onions prior to serving. Serve with a warm bed of rice.

About this Recipe

This is one of my favorite recipes that my mother, Tomiko Mimatsu, often made for me. She improved this recipe over the years for our family's enjoyment. I hope that you will also enjoy it.

~ Reverend Mimatsu



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N.C. Koyasan Temple's Newly Designed Website

The N.C. Koyasan Temple proudly unveiled its newly designed Website in late January 2021. Thanks to the efforts of our Website Committee comprised of Chairman Bill Taylor, and members Frances Nakashoji, Lorraine Sonoda, Margie Sunahara and Mary Lynn Perry, the website is now online at: **www.nckoyasan.org**.

The webpage is an invitation not only to members but also to visitors to participate in our Temple's services, special events and activities such as our *karate* and *taiko* groups. Our online presence provides 24/7 access and outreach - near and far - and is updated often. While our Temple is closed during the COVID-19 pandemic, our virtual services have been well attended and keep us connected with friends and guests.

We appreciate your continued support of the Temple. You may mail checks (no cash) donations to the Temple's address. In addition, the website includes links to make electronic donations via PayPal and Venmo (use the memo line or email the Temple about your gift).

The webpage will be updated by a committee chaired by Lorraine with members, Kate, Nancy, and Rachel.

We invite you and your friends to visit the homepage and Facebook. Your comments and suggestions are always welcome. Please send email to: **info@nckoyasan.org**.

~ Lorraine Sonoda

Announcements

- **The Temple has a new email address. Our new email address is info@nckoyasan.org**
- Donations of fresh flowers for the *hanamido* shrine used in the *Hana-Matsuri* service will be accepted at the Temple on Friday, April 16th, between 10:00 am to 2:00 pm. Decorating the *hanamido* will be on Saturday, April 17th starting at 1:00 pm. If you'd like to help, please call Reverend Mimatsu at (916) 444-0111.
- The Temple has one pound packages of *mochi* for sale on a first come first serve basis for \$3.00 a package. Please contact the Temple for purchase and pick up/delivery.
- *Omamori* and *ojuzu* are sold throughout the year. Photos and prices are displayed on the Temple's new Website.
- Donations are accepted through PayPal, Venmo or by mail.



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Upcoming Services

March 21, 2021 – Spring *Higan* Memorial Service: The Temple will observe Spring *Higan* which coincides with the Spring Equinox. This is a memorial for our ancestors. Service at 1:30 p.m. via Zoom.

April 18, 2021 – *Hana-Matsuri* Service: The Temple will celebrate the birth of Shakyamuni Buddha in Lumbini Garden. Service at 1:30 p.m. via Zoom.

May 23, 2021 – Monthly Daishiku Service: The Temple will commemorate appreciation to Kobo Daishi who entered eternal meditation on the 21st day of the third month (835). Shingon followers honor Kobo Daishi on the 21st day of each month. Service at 1:30 p.m. via Zoom.

***To attend our Sunday services via Zoom or telephone,
please phone or email info@nckoyasan.org***

Zoom Service Tips & Reminders:

- Have your Ojuzu ready to participate in the service
- The chants for the Service will be displayed on your screen
- Donations are accepted through PayPal, Venmo or by mail.
- If you are unable to use Zoom to view during the services (ie: no computer, tablet or smartphone), you can call the Temple a couple of days before the service and request the phone number to participate.
- Did you know that there is a “N.C. Koyasan Shingon Buddhist Service Book” on the Temple’s website? You may find it helpful to view the Service Book during the service. It’s handy to keep a printed copy for reference.

For more information about the Northern California Koyasan Temple, please visit our website at www.nckoyasan.org

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