

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

DECEMBER 2022 NEWSLETTER

Polish Your Compassion

By Reverend Mimatsu



Hello everyone. I hope you're all doing well.

I would like to talk about how we can cultivate our kindness or compassion. I think it is very important for us because we are living in this world. Since we are surrounded by suffering and unknown things, compassion can be a solution.

I think there are lots of ways, but this time what I am going to suggest is to search for kindness in others. For instance, let's think of our childhood. When we think back, we can tell that most of our kindness was given to us by our parents. We learned from their teachings, their words, and their actions. We learned by observing how our

parents behaved which left an impression in our minds. What I would like to point out is to observe others carefully. We tend to think that we are not able to do things we used to do when we were growing up. When we were children, we used to observe and absorb things subliminally, but as we grew, we stopped looking for things to learn unless it was of benefit to us.

I think we should begin by trying to find out what it is to be kind. Once we find out, we should take it into consideration and practice it when we interact with others. Eventually, it will become a habit and will lead us to compassion.

Thank you for your attention and stay safe.

Looking Back at 2022

By Liz Yokoyama

At the end of each year, we all reflect on what's taken place during the past year and contemplate on the new year to come. For the Northern California Koyasan Temple, it's been a year of changes. The Temple has once again opened its doors to in-house services and the continuation of zoom services for those who wish to worship at home. Slowly but surely people are returning to the Temple to worship together. It was a thrill also to see so many at the Toro Nagashi Service at William Land Park this year!



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It's been a delight to see that the Fujinkai has also resumed meeting. Beginning in February 2023, the Fujinkai will hold meetings every other month at the Temple. At our first meeting we learned how to bake a delicious Lemon Love Cake! It was a joyful experience to share our thoughts, laugh at each other's jokes and simply enjoy each other's company again. Fujinkai President Seiko Okimura has all kinds of fun activities in store for future meetings and I am personally looking forward to all of them. If you're not yet a member of the Fujinkai, now's the time to become one.

Two very successful drive through fund raisers occurred this year. One was our famous Apple Pie Bake Sale and the other was our Annual Udon Fundraiser. The Temple kitchen was once again filled with volunteers helping to make those tasty dishes. We're so grateful not just to our volunteer cooks and preparers, but to both the Karate Group led by Gary Matsumoto and the Taiko Group led by the Sakauyes. Both groups were invaluable on delivery day with their well-organized packaging and delivery services. I received all kinds of positive feedback on how delicious our food was and how organized and professional the drive-up delivery service was. Reverend Mimatsu was there to greet everyone with a smile and a grateful thank you when they arrived to pick-up their food. That smile and greeting made their day!

The year still holds another fundraiser to come. Now our energies are focused on our annual mochi sale. Once again, the kitchen will be filled with people preparing, cooking and molding the mochi into tasty morsels for the new year. I personally enjoy eating the mochi as prepared on New Year Day's *ozone*, as well as, frying and dipping the *mochi* in *sato* (sugar) and *shoyu*.

In November volunteers also came in mass for the annual Temple clean-up. The Karate Group busily climbed on ladders to do some repairs and cut back some of the unwanted vegetation around the Temple. They also cleaned and polished the pews until they sparkled in the light. The Taiko Group too was there as well to lend a hand. They helped to get things squeeky clean. Thanks to all of you who helped out that day. The Temple, the kitchen and Social Hall look marvelous now.

We also acknowledge the hard work of Larry Sunahara, Michael Sunahara and Stuart Noda. They have worked diligently and tackled all tasks necessary to maintain the building and grounds of the Temple. They were able to repair the roof, gutter and windows that were greatly in need of repair. It took a lot of effort and man hours to complete the repairs. Their work was noticeable! There were several spots on the roof and windows that were leaking causing a great deal of destruction. The dynamic team came to the rescue and prevented further damage. Arigato Guys!



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A big shout out too to Kevin Trivedi and Bill Taylor for administering both the Temple's website and Facebook page. Over the past few months, Kevin has reported an increase in visits to the Temple's Facebook page. Both your efforts were invaluable in getting the word out to our members and beyond.

Thank you too to Carol Kawano, Alice Tateishi, Margie Sunahara, Caren Yamamoto and Carol Ito who serve as the backbone of our Temple. They not only take care of the day-to-day operations and administrative tasks for the Temple, but they also take care of countless miscellaneous duties as well. I applaud and am thankful each day for their hard work. I cannot in words thank you and appreciate you enough!

Of course, a familiar face and voice we've heard and seen over the airwaves is our own Chris Sunahara. He's been there through the many years helping in all aspects of the Temple. Without his knowledge and expertise with zoom we would be at a loss. He manages the zoom services with ease and has enabled us to provide you with a median that allows us to worship in the safety of our own homes. Chris thanks for your technical support and guidance!

Words of appreciation too, to the Kaori & David Sakauye and Kevin Nakashima for helping with the zoom services. I appreciate you all taking time from your hectic and busy schedules to lend a hand with zoom when needed. You have saved us on many occasions – thank you!

Thank you Reverend Mimatsu for being at the helm of the Temple. Your sermons, prayers and dedication to the church has not gone unnoticed. During the time you've been with the Temple, you have taught us many things during your sermons and have written inspiring and thoughtful articles in our Newsletters. Thanks for providing comfort and support to all those needing spiritual guidance. We continue to look forward to your future sermons and insights.

And finally, I want to say thank you to all the members of the Temple. Thank you for your support through the many years. You have all made the Temple what it is today. Despite the trying times we have experienced in the past few years we have managed to persevere and endure.

May the coming year be one filled with happiness, good health, and peace!

With gassho, Liz Yokoyama, Acting President



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"Koyasan Spirit of Children Taiko Performances"

by Kaori Sakauye

On Friday October 28th, we performed at Harvest Festival where two of our own members go to school. So many kids and parents attended and watched us play. There were games, booths, and Halloween treats. It was a fun night!





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On Sunday, September 11, 2022, the Taiko Group performed at the Brazilian Street Festival in downtown Sacramento. The Group was honored to be asked to return to perform and were excited to be playing again after taking a break during the summer. They also enjoyed watching the Brazilian dancers and performers at the event.





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Remembering Fumi Ann Shigetoshi



Obituary

Fumi Ann Shigetoshi was born on October 20, 1944 in Newell, CA and passed away peacefully on September 21, 2022 at 77. She is survived by her three children Gregory (Jaime), Derrick (Jamie), and Elizabeth, her grandson Duke, and several nephews, nieces, and cousins. Fumi was preced in death by her husband Rev.Eishun Shigetoshi, here parents Walter and Jean Imai, and her sisters Maimie Mizukami, Kimiko Diaz, and Mary Imai.

During World War II, Fumi and her family were interned at the Tule Lake Relocation Center. After the war, Fumi and her family relocated to Los Angeles, where she attended school in Boyle Heights and worked many sales jobs in Little Tokyo. In 1972, Fumi moved to Sacramento to be with her husband and served as an active member of the Northern

California Koyasan Temple. From 1975 – 2003, Fumi was a serial business owner and established her own series of successful, local Japanese restaurants: Fumy's on Broadway, Fumy's Sukiyaki on Fruitridge Rd, Fumy's Teriyaki on J St and 9th St, and Fumy's Teriyaki Bowl on Freeport Blvd. With her husband as head chef and co-owner, she could be found greeting customers at the cash register, managing inventory, and bookkeeping in her office. After retiring her businesses, she restlessly took on many roles as a community volunteer, babysitter, caregiver, and homemaker.

Fumi's family will miss her protective motherly instincts and smothering love: like how she left several voicemails until her daughter got home safely, how she forced everyone to take home a full takeout box of food, and if she discovered someone liked a certain food item, she'd repeatedly cook and personally deliver that item in bulk, until that person finally got tired of it. She was a selfless, hospitable woman who always put others before herself and expected nothing in return.

Fumi left a lasting ipression over the decades with her meticulous skincare routine, her iconic voluminous short black curly hair, and her mastery speed walk in 3 inch platform sandals. She had an affectionate smile, positive attitude, and often wisely advised "Go with the flow", "Take it as it comes", "In one ear, out the other."

She loved spending time with her family, shopping, sampling newfood, and watching the local news, The Food Network, Law & Order: SVU, and Judge Judy.



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The Northern California Koyasan Temple extends its deepest and heartfelt sympathies to the Shigetoshi Family. We have been saddened by the loss of both Rev. Eishun Shigetoshi and Fumi Shigetoshi and acknowlege their service and commitment to the Temple. Their legacy lives on and continues with the on-going successes of the Temple. We are grateful for their help in establishing the Temple in its present location.

Your parents now reside in a special place in Nirvana and warmly smile with pride on you and your family.

In gassho,

Members of the Northern California Koyasan Temple



Koyasan's Hidden Treasures

More items from our Secret Closet! Some items in the previous newsletters are still available and posted on the website: info@nckoyasan.org. If you are interested in any of the items, please see



7" Tall Vintage Ceramic Horse - \$30



9" Tall Antique Japanese Cast Iron Horse Sculpture - \$35



10" Tall Antique Japanese Cast Iron Horse - \$40



6.5" Tall Flower Vases - \$10



Bamboo Tea Set - \$15 (30 oz. teapot - 4 oz. tea cups)



Tea Set - \$15



Flower Tea Pot - \$5 (30 oz.)



Graphic Tea Pot - \$5 (30 oz.)



Sake Set - \$5



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Ceramic Sake Set - \$10



Circles Framed Picture - \$10 (16" x 20")



Trees Framed Picture - \$10 (21" x 17")



Have a mind that is open to everything and attached to nothing – Framed \$10 (18" x 12")



Cats - Set of 4 Mugs \$10 (12 oz)



2 - 9" Ando's Japanese Cloisonne Framed Dragon Pictures – \$20 each



Fukujinzuke (1 pint) - \$12.50 each



Uri – pickled cucumber (approx. 8 oz) - \$7



Old Gorgeous Imari Decorative Japanese Plate 13.5" - \$15

If interested in any of the items, please contact Margie Sunahara at (916) 416-2202 or email: mjsunahara@att.net.

Donations payable through PayPal, Venmo or check sent to the Temple with the notation "Secret Closet."

Items must be picked up at the Temple or if mailed, an additional cost will be added. Thank you!

If interested in any of the items, please contact Margie Sunahara at (916) 416-2202 or email: mjsunahara@att.net. Donations payable through PayPal, Venmo or check sent to the Temple with the notation "Secret Closet." Items must be picked up at the Temple or if mailed, an additional cost will be added. Thank you!



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Fujinkai "Aji Corner"

Strawberry Mochi

Contributed by Lena Yuasa

Ingredients:

- 1 ½ cups mochiko flour
- 1 cup sugar
- 1 ½ cups water

½ pound red bean paste (about ½ the package)

Potato starch

16 strawberries

Microwave-safe bowl

Cupcake foil

- 1. Wash, hull and dry strawberries.
- 2. Divide the red bean paste into 16 equal pieces.
- 3. In a microwave-safe bowl, combine *mochiko* flour, sugar and water. Stir until completely dissolved.
- 4. Cover the bowl with plastic wrap loosely and microwave for 2 minutes.
- 5. Take it out and mix. Cover with plastic wrap loosely and microwave for 4 minutes.
- 6. Take it out and mix. Cover with plastic wrap loosely and microwave for 2 minutes and 30 seconds.
- 7. Take it out and mix. Cover with plastic wrap loosely and microwave for 2 minutes and 30 seconds.
- 8. Cover the cutting board with plastic wrap and dust with potato starch.
- 9. Transfer the mochi to the cutting board and divide into 16 equal pieces. Flatten each one into a circular shape.
- 10. Using a spatula, smear red bean paste on mochi and place one strawberry.
- 11. Pinch mochi around strawberry.
- 12. Place in cupcake foil.

About this Recipe

Hello, we are the Yuasa family. We love strawberry mochi and whenever there's a bake sale or a potluck, this is our go-to recipe.

When I was a teenager, I would beg my mother for the fruit *daifuku* (fruit mochi). The fruits in the mochi were seasonal. In the spring, it was strawberries in the summer, peaches, kiwis and grapes. When there were no fruits in season, it was canned pineapple. I enjoyed them all! Now I enjoy making mochi with my children.



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Any kind of fruit can be used. The red bean paste can be substituted with whipped cream or ice cream. One of my favorites is peanut butter *mochi* (no fruit for this one).

I hope you enjoy making them and indulging in them, too.

ANNOUNCEMENTS

- Time to renew your Temple and Fujinkai Memberships. Membership forms will be sent to members via email and are also available on the Temple's website and Face Book page.
- The annual *mochitsuki* will be held on Saturday, December 17th. Hope to see you at the Temple to help out!
- The Taiko Group will be offering a new Beginner's Taiko class beginning January 4, 2023, from 5:00 to 6:00 p.m.

Location: Northern California Koyasan Temple 1400 U Street, Sacramento, CA 95818

This class is for both adults and children over 6 years old. If you are interested, please email koyasan.taiko@gmail.com or call 916-717-5284 (Kaori Sakauye) for more information.

- Reverend Mimatsu will be offering special services monthly in the coming year. All
 special services offered by the Temple will be available to you such as car blessings,
 relationship and financial blessings etc. Please contact Reverend Mimatsu at the Temple
 for your special blessing.
- The Koyasan Newsletter welcomes any/all suggestions for future news articles in the Newsletter. Please contact Liz Yokoyama at the phone number above for submissions to our next Newsletter.
- Should you wish to make donations to the Temple, donations are accepted through PayPal, Venmo or U.S. mail.



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Upcoming Services (In house & zoom at 1:30 p.m. unless posted otherwise)

January 1, 2023 (11:00 a.m.) - New Year's Day Shusho-e Service

January 15, 2023 – Hatsu Daishiku Service

February 19, 2023 – Hoshi Matsuri Service & Mame-maki Ritual

March 19, 2023 – Spring *Higan* Memorial Service (via Zoom)

March 26, 2023 – Special Blessing Service (details to be distributed by email to members)

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

Activity Calendar – Mark Your Calendars!



January 10 (Tues) 7:00 p.m. - Meditation Class (in person)

January 21 (Sat) 1:00 p.m. – Fujinkai Workshop

January 28 (Sat) 1:00 p.m - Hands on Healing Class

February 18 (Sat) 1:00 p.m. – Fujinkai Workshop

February 25 (Sat) 1:00 p.m - Hands on Healing Class

February 25 (Sat) 3:00 p.m - Meditation Class

March 14 (Tue) 7:00 p.m - Meditation Class

March 18 (Sat) 1:00 p.m. – Fujinkai Workshop

March 25 (Sat) 1:00 p.m - Hands on Healing Class

March 25 (Sat) 3:00 p.m - Meditation Class



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