



650.279.3617

Phone number is active

June 18 - June 29, 2007

(M-F during program & childcare hours only)

<http://www.nakayoshigakko.org/>

Important Dates & Updates:

Week One:

- T - 6.17 **PHOTO DAY #1**
board members, teachers, senpais/jr. senpais, Kirin please wear NG t-shirts (All other classes will take pictures Fri., June 20th)
 - 8:45 am Kirin and Board group photos
 - 9 am Senpai/Jr. Senpai pics
 - 12:30 pm Classroom & Specialty teachers group photo
- 6.17 Demo, Eth-Noh Tech/Stories
- W - 6.18 Yukata/Kimono dressing with Moschel Kadokura
- 6.18 Anime with David Shen
- 6.18 Restaurant Night at Chevy's Restaurant
2116 W. El Camino, MV
- 6.18 Demo, Aikido Silicon Valley w/ Michael O'Quin Sensei
- TH - 6.19 Obento dinner orders due
- 6.19 Ryu - SF Asian Art Museum
- 6.19 Demo, P.A. Kendo Club
- F - 6.20 **PHOTO DAY #2**
Panda, Saru, Kuma, Zou, Tora, Ryu, Tsuru pictures Teachers, class senpai and students please wear your NG t-shirts.
 - 6.20 Tsuru in-class demo, Civil Rights w/ Linda Baxley
 - 6.20 Demo, Buddhism w/ Mr. John Arima

Week Two:

- M - 6.23 Tsuru fieldtrip to Angel Isl.
- 6.23 Demo, Chi Kahokai, Okinawan Dance

Week Two continued on page 2...

June 2008

Dear Parents,

Welcome to Nakayoshi Gakko! We hope you are as excited as we are that, after many months of planning and hard work on the part of the Board, Nakayoshi Gakko has opened its doors for the 9th annual session.

The goal of our combined efforts has been the creation of a program that will be both memorable and fun for our children. It is our sincere hope that during the next two weeks, your child(ren) will gain new friendships, new knowledge, and a new appreciation for Japanese and Japanese-American culture.

I look forward to meeting each of our new families and seeing all the familiar faces of those returning for another year. For me, there is nothing better and more energizing than the enthusiasm of our kids as they hit the gym floor on the first morning of session, unless it is the growing confidence I see in their faces as the days progress, and they begin to feel ownership and pride in their classes and their school!

The board wishes to thank the Mountain View Buddhist Temple for its support, for sharing its resources, and for the use of its great facilities. Without such remarkable generosity we could not have such a wonderful program.

We would also like to thank our classroom and specialty teachers for bringing not only a wealth of knowledge to our curriculum but also their untiring professionalism and dedication. We are grateful to our guest-speakers and presenters who give so generously of their time and support to share their skills, interests, and experiences. They truly enrich our program and fill it with cultural connections, art, language, and physical activity.

Thank you to Arts Council Silicon Valley. ACSV's generosity has enabled us to run an expanded program serving the needs of more children across multiple grade levels and to introduce new activities.

We would like to also acknowledge those parents who have taken on the additional responsibilities of committee chairs and those who have provided special support to the Board. Without the active involvement of parents who believe in the value and uniqueness of our program and are willing to contribute their time and effort to Nakayoshi Gakko, our program could not accomplish so much in so short a time.

Finally, a thank you to all of the parents and the rest of the Nakayoshi Gakko community whose support of the program makes all of this possible.

Lets have a great time together!

Sincerely,

Lisa Cooper Carlson, President
 2008 Board of Directors: Charlene Temple, Linda Baxley, Linda Nishimoto, Alicia Gans, Hanako Lodder, Sharon Tsukahara, Debbie Ho, Bob Matsumoto, Hiroko Odaka, Therese Sugiura, and Kayoko Takeuchi

Week Two continued from page 1...

- T - 6.24 Zou, fieldtrip to Sushi Tomi
635 W. Dana St., M.V.
6.24 Demo, Watanabe Group
Shakuhachi & Koto
6.24 Restaurant Night at
Armadillo Willy's
2540 W. El Camino, MV
6.25 Demo, MVBT Taiko
Th - 6.26 Demo, Mochitsuki
6.26 Book Fair (3-4:30 pm)
F - 6.27 Demo, Ikebana
6.27 Book Fair (3-8 pm)
6.27 **Open House (5-8 pm)**
Dinner begins (5:30 pm)
Sat - 6.28 Maintenance II (9-12 noon)
Sat - 7.19 MVBT Obon
Sun - 7.20 MVBT Obon, Parent
Evaluations Due

Music Books



Nakayoshi Gakko is going Green where possible. We will send music books, first-day newsletter, mid-session newsletter, and other communiques via email and the website.

Look for your music book online after Wed, June 18.

Roster Updates:

Corrections:

- Student:** Erika Gutekunst
(corrected email address)
Class: Kirin
Parents: Carol Gutekunst &
Robbin Kawabata
e-mail: robbin.kawabata@sun.com
- Student:** Jared Koga
(class correction)
Class: Kirin
- Student:** Ellen Wieneke
(contact information)
Class: Ryu
Parents: Paul Wieneke &
Shirley Kumamoto
Home #: 650-691-9085
e-mail: shirleykumamoto@oracle.com

If your contact information has changed since the handbook was printed, please be sure to let Alicia Gans or Hanako Lodder, Registrars, know of the change. It is important for families to contact each other to find workday-substitutes in the event a change schedule occurs.

Thanks so much!

合氣道

Ai ki do



Aikido sensei, Michael O'Quin, requests Ryu and Tsuru students wear long loose-fitting pants or sweats during Aikido class. Please, no shorts during classtime.

Students can change into shorts, after Aikido.

Thank you.

Flowers & Greenery



Students of **Panda, Saru, Kuma, Zou, Kirin and Tora** classes, please bring the following:

- About 8 stems of cut flowers with greenery (do not pull off leaves).
Types of flowers: Suggestions only
Gladiolus, Dalia, Hydrangeas, Geranium, Mums, Lily, Calla lily, Sunflower, Clematis, Iris, Roses, etc.
Greenery or (branches):
Magnolia, Maples, Fern, Lilac, Pine, Grass, etc.
- Can bring flowers from home.
Students will cut to desired length during Ikebana class.
- Small pruning shears, if you have some at home, labeled with your name.
- Bring to school Thurs., June 26.

Letter from the Cooking Instructor

June 2008

Dear parents of a child with food allergies,

Nakayoshi Gakko is starting soon! I am the cooking teacher and wish to let you know how I plan to work with your child and his/her allergies. With over 125 students, there are multiple allergies to food ingredients that make it very difficult to plan activities. There are children allergic to some or all of the following foods: eggs, soybeans, soy sauce, soybean oil, wheat, all corn products including cornstarch and corn oil, all nuts, peanuts, peanut oil, wheat, shellfish (crab, shrimp, oyster, clam), fish, (dashi), bananas, watermelon, strawberries, melon, papaya, tropical fruit, caramel colorings, avocado and milk.

As you can see eliminating these ingredients means we cannot make many traditional Japanese dishes and sauces. This affects most of the 40 dishes I am prepared to make.

If your child will have a severe or fatal reaction to even touching a food I suggest they be scheduled into an alternate activity. If they can prepare but not eat the food then they can participate in the activity and take the food home for others to eat. I will be providing recipes for the dishes so families may alter recipes to avoid specific allergens.

The safest policy is for the child to not eat foods that have unknown ingredients. The child should be responsible for knowing what they can and cannot eat. I think it is best for them to advocate for themselves. I appreciate parents accepting the responsibility to provide substitutions for their child

when they know they cannot eat the snacks provided by Nakayoshi Gakko.

I am very sensitive to children's feelings about not being treated differently and want them to experience the fun of cooking. So I will do my best to substitute an ingredient, or eliminate a sauce so your child can participate and enjoy the food. I can substitute carrots instead of crab in California roll or chicken broth instead of fish-based broth for your child, just know it really won't taste the same. I plan on using safflower or canola oil to accommodate allergies to some of the oils.

I will have gloves available for kids to use as long as they are not allergic to latex. Please call me at 408 255-1039, if you have any concerns or questions. I hope we all have a great time!

Sincerely Yours,

Cathy Nakamura
Nakayoshi Gakko Cooking Teacher

NG Bulletin Board

Board members needed:

Looking for enthusiastic, excited-about-being-involved creative thinkers. We need your talents.

Remember to let Registrars, Alicia Gans and Hanako Lodder, know of any co-op duty changes.

Turn in permissions slips for:

Zou - Sushi Tomi, Mt. View
Kirin - SJ Japantown Tour
Tora - Hakone Gardens
Ryu - SF Asian Art Museum
Tsuru - Angel Island
Chaperones needed.

REMEMBER:

SNACKS & LUNCHESES
MUST BE PACKED
IN 2 SEPARATE BAGS.
THEY ARE STORED
SEPARATELY.

Open House
Obento box orders,
with checks,
due Thursday,
June 19