



NAKAYOSHI GAKKO FRIENDSHIP SCHOOL

The 2009 Nakayoshi Gakko Board Welcomes You

Welcome to the 10th anniversary of this wonderful program we call **Nakayoshi Gakko**.

Ten years ago, a small group of dedicated parents started Nakayoshi Gakko with 76 children in six classes. Today, Nakayoshi Gakko has grown to include over 130 children in eight classes. Over the years, many things have changed, including the addition of the older Ryu and Tsuru classes, taiko classes, a second cooking class and junior sempais.

However, the enthusiasm and energy of the parent volunteers, teachers and sempais remains constant. This group remains the heart and soul of Nakayoshi Gakko and the reason your children can experience two weeks of fun and laughter while learning Japanese culture.

Additionally, we are grateful to the ongoing support of the **Mountain View Buddhist Temple**. The Temple has graciously provided Nakayoshi Gakko with use of their facilities,

and many Temple members have donated their time, resources and cultural experiences with our students. Their continued generosity has enabled Nakayoshi Gakko to grow into the successful program it is today.

We also wish to thank the **Arts Council Silicon Valley**, whose mission is to create a dynamic art environment through funding. Their support allows Nakayoshi Gakko to teach Japanese culture through innovative art projects.

We are looking forward to two weeks of new and renewed friendships and a greater appreciation of Japanese culture and Japanese-American heritage.

Sincerely,

2009 Nakayoshi Gakko Board

QUICK FACTS—Contact Information

PHONE

Active during session only—June 22—July 3

(650) 279-5167

8:00 am—6:00 pm (Mon-Fri)

EMAIL

president@nakayoshigakko.org

LOCATION

Mountain View Buddhist Temple

575 N. Shoreline Blvd.

Mountain View, CA 94043



Nakayoshi Gakko—Schedule of Events

JUNE

June 22 – MON	Opening Day Tea for Parents (immediately following Taizo)
June 23 – TUE	Class Photo Day (Wear your Nakayoshi Gakko T-shirt)
June 24 – WED	Tsuru Class Field Trip – Angel Island – Please arrive by 8:25 AM Roundtable Pizza Fundraiser (4:00 PM – 8:30 PM)
June 25 – THU	Tora Class Field Trip – Hakone Gardens All Families – Obento Order Form Due
June 27 – SAT	10th ANNIVERSARY PICNIC (11:00 AM - 3:00 PM) Cuesta Park, Mountain View
June 29 – MON	Kirin Class Field Trip – San Jose Japantown Kuma Class Field Trip – Marukai
June 30 – TUE	Zou Class Field Trip – Sushi Tomi Armadillo Willy's Fundraiser (5:00 PM – 9:00 PM)

JULY

July 1 – WED	Ryu Class Field Trip – Asian Art Museum, San Francisco
July 2 - THU	Panda Class Field Trip – Shalom Senior Center Heritage Source Book Fair (3:30 PM – 4:30 PM)
July 3 - FRI	Heritage Source Book Fair (All day) Open House (5:00 PM – 8:00 PM) Visit classrooms. Obento dinner starts at 5:30 PM Musical Performance following. For specific times, check with Special Events.
July 4 - SAT	Maintenance II (9:00 AM – 12:00 PM) Close down. General cleanup of classroom, gym and kitchen and any other necessary areas
July 18-19 SAT/SUN	Mountain View Buddhist Temple Bazaar and Obon Parent participation in booths and activities. Booth sign-ups will take place during session. More information to follow.

Frequently Asked Questions (FAQs)

What happens in the morning?

Nakayoshi Gakko opens every morning at 8:15AM. Upon arrival, sign in your child(ren) on the class sheets placed on tables in the gym lobby. Have your child(ren) find and wear their name tags. Put their snack and lunch in the class bins. Walk your child to their classroom. If you are a parent volunteer for the day, check in at the office with a board member.

Can I attend the afternoon demonstrations?

Yes. Parents and guests are welcome to attend afternoon demonstrations. We ask that you are respectful of the performers during the demonstrations.

Are there any special food policies?

Nakayoshi Gakko is a nut-free environment. We ask that all families honor this policy.

Can I leave with my child directly from the afternoon demonstrations?

No. After the demonstration is done, your child(ren) will return to their classrooms to await pick up or transfer to extended care. **You or an authorized adult must sign out your child(ren) from the classroom.**

How do I find out about my child's daily activities?

To reduce excess paper, the majority of correspondence will be via email or the website, www.nakayoshigakko.org. **Please check email or the website daily for any announcements.**

We are not attending Open House. Do I still need to return the Obento order form?

Yes. **The Obento order form must be returned by all families to ensure an accurate dinner count.**

I have read all email, parent handbook and website postings, but still have questions. Who can I talk to?

At least two Nakayoshi Gakko board members will staff the office. They will be wearing the Nakayoshi T-shirt for easy identification. There is also an office phone, (650) 279-5167. **Please note that this phone number will be active only during the session (Jun 22–July 3).**

Where can I find out more about joining the Board?

Please speak with any of the current board members or email president@nakayoshigakko.org. There is a description of the board member roles posted on the website.



QUESTIONS?



COOKING CLASS

An Important Note from the Cooking Instructors

Dear parents of a child with food allergies,

Nakayoshi Gakko is starting soon!

We are the cooking teachers and wish to let you know how we plan to work with your child and his/her allergies. With over 130 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, sesame seeds and milk.

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

If your child will have a severe or fatal reaction to even touching a food, we 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. We 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. We think it is best for them to advocate for themselves. We

appreciate parents accepting the responsibility to provide substitutions for their child when they know they cannot eat the snacks provided by Nakayoshi Gakko.

We are very sensitive to a child's feelings about being treated differently and want them to experience the fun of cooking, so we will do our best to substitute an ingredient or eliminate a sauce so your child can participate and enjoy the food. We 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. We plan on using safflower or canola oil to accommodate allergies to some of the oils.

We will have gloves available for kids to use as long as they are not allergic to latex. **If you have any concerns or questions, please call Cathy at (408) 255-1039** Let's have a great time!

Sincerely Yours,

**Cathy Nakamura and Irene Nishimoto
Nakayoshi Gakko Cooking Teachers**

