

恭賀新年 GO BLUE 月刊

The Monthly *Go Blue*

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Topics:

Asia's Got Spice
Mass Meeting
Cooking Club Collab

S.C.R.: TMNA Information Session
Humans of JSA: Jackson Schodowski

JSA E-Board:

Sandra Plamondon (President)
Ishi Mori (Vice President)
Maki O'Bryan (Vice President)

Elle Carl (Events Chair)
Gregory Yu (Webmaster)
Koichi Anderson (Secretary)
Vivek Peri (Logistics Chair)

Fumiya Abe-Nornes (Treasurer)
Kristine Bassett (Comm. Chair)
Anna Carl (External Chair)
(Karen & Maia are studying abroad!)



MONTHLY HIGHLIGHTS

Left: Board gets ready for mass meeting, Toyota info session, ready to eat okonomiyaki!
Right: JSA members at Asia's Got Spice



Photo Credits: K. Bassett, I. Mori and other JSA members.

ASIA'S GOT SPICE '19 - The Fire Relit for Event's Third Year - by Ellie Carl

On February 2, spice enthusiasts from various A/PIA student organizations gathered in Trotter Multicultural Center for JSA's largest collaborative event of the year: the third annual Asia's Got Spice. The foods assembled were a smorgasbord of fire: aKDPHi, a multicultural sorority, brought spicy ramen that many agreed was by far the hottest dish at the event. The Filipino American Student Association served spicy chicken adobo with meat so tender it melted in one's mouth. Our very own JSA, as always, offered a classic plate of vegetable curry.

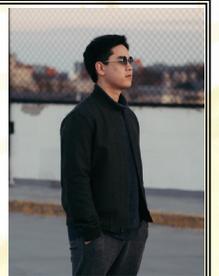
Over the course of the event, roughly thirty attendees participated in the annual "Wasabi Maki Challenge," a fierce competition in which participants must eat five sushi rolls filled with the (in)famous Japanese condiment wasabi as fast as possible. One participant from each of the four rounds was

crowned a Wasabi Maki Champion and received a gift card to the MDen, the Michigan apparel shop, or Comet Coffee.

FASA External Chair AJ Espinoza, an LSA sophomore, ate his five rolls in a record-breaking sixteen seconds, making him the Ultimate Wasabi Maki Champion. He jokingly said that his strategy was to "just pretend it's another day at Totoro," referring to the Japanese restaurant on State Street. His advice to future challengers: "Keep chugging water and it'll be finished before you know it. In the end, we're all winners because we each got five rolls for free." Δ

Editor's Note

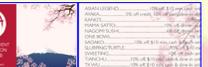
The past weeks saw the departure of some of our beloved exchange students. These individuals enrich our lives through their voracious appetite to learn about America and its people, creating valuable cultural exchanges along the way. My only hope is that we continue to welcome future exchange students with open arms so they too can feel they are part of the JSA family. -IM



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OKONOMIYAKI by Kristine Bassett

On February 8, JSA and the Cooking Club on campus came together in the South Quad Demo Kitchen to prepare *okonomiyaki*, a Japanese savory pancake which translates roughly to “however you like.” In order to prepare the *okonomiyaki*, participants first mixed eggs, flour, water and, to many, an astonishing amount of shredded cabbage. LSA sophomore Chris Feng, a frequent participant in Cooking Club events, expressed disbelief that “so much cabbage went into each pancake.”

Once the mixture was whisked, participants were able to add bits of seafood and pork depending on their personal taste. The pancakes were fried on one side in one pan and then flipped into another pan to fry the other side to a crispy-on-the-outside, chewy-on-the-inside perfection. Finally, the *okonomiyaki* was topped with Japanese mayonnaise, the Worcestershire-based *okonomiyaki* sauce and fish flakes for an extra punch of flavor.



Suzuna Shiomi, an exchange student and self-described ‘*okonomiyaki* master,’ remarked that she usually adds many more ingredients like yam, pickled ginger and *tenkasu* to her *okonomiyaki*, but complimented the recipe used at the event as “delicious, simple and easy to make.” For those interested in making this dish at home, Suzuna also recommends using dashi, a fish stock used in many Japanese dishes, for enhanced umami. Δ

WINTER MASS MEETING by Vivek Peri

JSA held its Winter Mass Meeting on January 25 at the Hatcher Graduate Library Gallery. More than 40 people attended the mass meeting, including many new faces. This semester’s mass meeting introduced two new board members—Kristine Bassett, who took over as communications chair, and myself, Vivek “V-san” Peri, who will serve as your logistics chair.

Engineering senior Alari Maricq said he found the ice breaker game after the presentation to be especially memorable. In this game, players try to find a seat in a circle as quickly as possible—whoever was unable to find a seat had to introduce themselves to the rest of the players.

“I thought the mass meeting was a great intro to JSA,” Alari said. “Everyone was nice, and the activities were a good way to get to know the group.” Δ

TMNA INFO SESSION A Special Correspondent Report by Ishi Mori

Over 40 bright-eyed engineers and liberal arts students gathered at the LSA Building and Mason Hall on February 13 to attend an information session about Toyota Motor North America’s engineering and purchasing divisions. TMNA employees engaged with students on the company’s strategy of success while showcasing cutting-edge automobile technology it is currently developing.

The event was organized by TMNA with the assistance of JSA. Mr. Takamasa Ito, a parts buyer at the company who was one of the organizers, said he was impressed by the intelligence and curiosity of UM students, who lined up in droves to ask questions about TMNA.

“I was really impressed by how diligent the students of U of M were,” Mr. Ito said. “It was truly a pleasure for us to introduce our company.” Δ

HUMANS OF JSA with Jackson Schodowski

The Go Blue interviews members of JSA so we can learn more in depth about each other. This month features LSA freshman Jackson Schodowski.



Ellie: What class are you enjoying most right now?

Jackson: I’m taking intensive German through the Residential College.

Ellie: Not Japanese? You don’t want to take a 10-credit Japanese class?

Jackson: I didn’t know that the RC Japanese offered Japanese before I signed up, so that sucked, but I’m having a lot of fun in my class. You get to know a lot of people through the RC intensive language program because you spend so much time together.

Ellie: I also hear RC Japanese can be overwhelming.

Jackson: Yeah, I heard they spend a lot of time in class—but they get really good. I’ve always wanted to learn how to speak Japanese, but my mom doesn’t know how to speak it. My grandpa was born in Japan and knows how to speak Japanese but he didn’t teach my mom, who was born in the States.

Ellie: You know some Japanese, right?

Jackson: I know extremely basic Japanese. I really want to take Japanese after I finish my credits for German. When I do that I’ll have to make a decision about whether or not I want to minor in German or take the RC course for Japanese. Immersion is one of the best ways to learn a language so I would love to take advantage of the intensive Japanese. Δ