

Florin's "Mochi Madness! IV"

Hand-Pounding Workshop, Mochi Treats & New Year's Potluck Jan. 15th

A heart-thumping, taste-tempting, and fun Japanese American New Year's tradition awaits families, students, parents, and grandparents at Florin's "Mochi Madness IV" Workshop, Mochi Treats, and New Year's Potluck **Sunday, January 15th** from 10 am to 2 pm (**mochi making till noon**) at the **Florin Buddhist Church**.

This event is sponsored by the **Buddhist Church of Florin's Dharma School, Young Adult Buddhist Association (YABA), and Florin JACL**. It's free to all members - \$5 each for non-members to cover supplies. Free for ages 5 and under. **Please RSVP by January 11th** to andynoguchi@sbcglobal.net, Lenny Mizusaka, Kiyumi / Shinchan Nishida, Tadao Toyama, or (916) 383-1831

Mochi (sweet sticky rice cakes):

These treats are popular in many Asian countries and traditionally symbolize **strength** and a **prosperous New Year**.

We plan on having New Year's treats - **hot ozoni soup** and **zenzai sweet red bean soup**, both with freshly-pounded mochi! Plenty of tasty mochi treats for all but no mochi sales.



150 mochi-lovers gathered in 2010. Howard Shimada and Stan Umeda pounding and turning



Mochi lovers busy around the making table

and Volunteers are invited to bring hot main dishes, drinks, & mochi items. Ovens are available to heat items.

We'll be making it the "old school" way like families on the farm - pounding it with **huge wooden mallets** (kine) in a **stone mortar** (usu) after cooking it in **wooden steamers** (seiro). Be ready to pitch in, pound, shape, and make! Learn how to make mochi, traditional dishes, and pick up some scrumptious Asian recipes.

Potluck Social: People should bring a dish to share based on last name:

- **Letters A – S:** Salads, veggies, cold side dishes, nigiri rice, etc.
- **Letter s T - Z:** Desserts (besides mochi), snacks, etc..
- **Main Dishes:** Committee members

Volunteer Helpers Needed: This is definitely a hands-on workshop so please let us know if you can volunteer:

- **If you are an experienced mochi-pounder, turner, cutter, or maker, we need your help!**

- #1. **9:00 am:** Setup of tables, chairs, condiments, drinks, mochi treat tasting areas, and registration table.
- #2. **10:00 am – 12:00 pm:** Dozens of mochi pounders, cutters, makers, and treat tasting helpers.
- #3. **12:30 – 2 pm Potluck Social:** Catch up with friends and enjoy the food.
- #4. **2:00 pm:** Clean up mochi equipment and facility (All helpers). (Bring warm clothes & your apron)



Fumie Shimada shows kasane stacked mochi



Young guys lend a hand in 2011. Daniel Teranishi, Kortland Kusumoto, Corey Nakata, Derek Shimosaki, Shinchan Nishida, Tadao and Kazuo Koyama (left to right)

The Florin “Mochi Madness IV” Team:

Stan and Christine Umeda, Terry Nishizaki, Fumie and Sam Shimada, Twila Tomita, Lenny Mizusaka, Tadao Koyama, Shinchan and Kiyumi Nishida, Walter Menda, Judy Yuki, Ron Okimura, Heidi Sakazaki, Utako Kimura, Devin Yoshikawa, John Kanemoto, Steve and Jennifer Kubo, Colette Masunaga, and many others (**partial list only**)

Buddhist Church of Florin Facebook Page:

<http://www.facebook.com/florinbuddhist>

Florin JAACL Website: www.florinjacl.com



Jennifer Kubo lays down a taiko drum beat for the mochi pounding



Hands on mochi-making with the Dina Rabago family

