

JETAA.NY

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**Newsletter for The
Japan Exchange and
Teaching Program
Alumni Association,
New York Chapter**

The Catalyst of Change

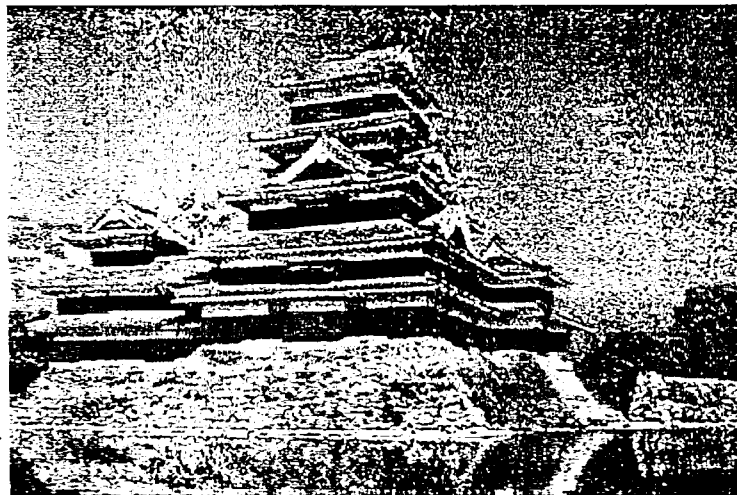
BY JACK EGAN

In my travels through Japan, one of the more memorable spots that I've visited is the charming little city of Hagi. Located near the Japan Sea in Yamaguchi, Hagi is sometimes referred to as a "little Kyoto." But aside from being highly picturesque—bicycling past the walls and moats which are all that remain of Hagi Castle or strolling through the garden of 500 stone lanterns behind the Mori temple are among the highlights—Hagi is also one of Japan's most historical cities.

This is the 130th anniversary of the Meiji Restoration which led to the startlingly sudden westernization of Japan beginning in 1868. And many of the leaders behind the abrupt end of the 300-year rule of the Shoguns and the restoration of the Emperor to the imperial throne came from Hagi, which was a center of unrest following the arrival of Commodore Perry and his Black Ships. The key figure was a modest educator, Yoshida Shōin, who is memorialized in the

Shōin Shrine in Hagi which includes the tiny schoolhouse where he formulated his philosophy and attracted a circle of followers.

His writings and teachings moved the pro-royalist "new government forces" to start the Boshin Civil War



which culminated in the rapid transformation of Japan into a major industrial power in just a matter of years. Hagi is also the birthplace of Itō Hirobumi, who became Japan's first prime minister.

Today, while Japan is suffering from its worst economic slump since

the end of World War II, Hagi and the Meiji Restoration it inspired provide some perspective. In Japanese history, events move in a single direction for long periods of time, but when changes arrive, they come with sudden abruptness. "Follow the leader" is the norm.

The country's population prefers to avoid direct confrontation, in political as well as in personal settings. But they are willing to change big time, for better or worse, when new leaders emerge, seemingly out of nowhere. That was the case in the years heading toward World War II, when a nationalistic military suddenly came to power and was supported by most of the population. After Japan's total defeat, the country with general eagerness embraced the introduction of a strong constitutionalism under General Douglas MacArthur.

Japan, I'm convinced, will again find a way to change and solve its seemingly insurmountable economic problems. But after nearly half a century of parliamentary democracy under the Liberal Democratic Party, there's a frustrating lack of

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LETTER FROM THE PRESIDENT

Happy Fall and *otsukaresama deshita!* The months of September and October have certainly been busy for JETAA. My thanks goes out to all the members who made them successful.

Our JETAA Softball Tournament was on September 26 and we couldn't have asked for a better day! In Central Park we were joined by teams from the Japan Local Government Center, Kintetsu International Express, Yomiuri America, and newcomer, The Greenwich Japanese School. There was a lot of good spirit out on those fields! And seeing those JETAA New York T-shirts gracefully flowing across the softball fields . . . well, it almost brought tears to my eyes . . .

There was only time to complete three and a half rounds out of the scheduled five, but the new kids on the block, "GJS", came away with three wins (hmmm . . . and Stephen said they only practiced the day before . . .)! The "Kintetsu Cup" was graciously returned to Kintetsu, and plans are in the works to present another trophy to GJS soon! But in truth, the softball games seemed to be just an excuse for all of us to get to know one another better. I was pleased to see so many friends and families there to enjoy the day (and the *oishii* 6-foot heroes!) with us.

The following day, a sore and tired handful of JET alumni volunteered at the 2nd Annual Japan Society Matsuri. We set up a JETAA table which sparked some real interest in the the JET Program and our Alumni Association. The Matsuri was a great success and a lot of fun; I hope most of you got the chance to stop by and sample the *takoyaki*!! Seeing the "squid-on-a-stick" even made me a bit homesick for Japan!

What else? Our first Web site Committee meeting earlier this month was full of great ideas, and we plan to have a JETAA New York Website up and running soon. The lovely "Welcome Back" reception hosted by CLAIR at the Nippon Club on October 16th was a good time and a great opportunity to meet recent returnees. The next day, Patrick Dwyer coordinated the JETAA participation in NY Cares Day. Thanks to everyone who volunteered their time and helped clean up our city's schools!

The next major JETAA event will be a Job Fair in February, made possible with a grant from CLAIR, Tokyo. We'll need everyone's help to make it a success, so we'll discuss it in detail at the December meeting.

Hopefully I've covered everything . . . I'll stop now and leave some room in this newsletter for other articles! Sending congratulations to Win and Christine, as this is their first official JETAA newsletter! Great job.

As always, my thanks and appreciation goes out to everyone who helps out in any way throughout the year. Have a Happy Thanksgiving, and enjoy the holidays!

Yvonne

LETTER FROM THE EDITOR

Autumn, my favorite season, is upon us, and the beautiful foliage brings back fond memories of *momijigari* excursions in the mountains of northern Japan. I have also been reminded of Japan recently because of my increased involvement with JETAA. Sure, I'm talking a lot about my JET experiences with other JETAs, but I think that it's more the sense of "community" JETAA fosters that makes me remember my years overseas. Being "involved in the community" was such an integral part of a fulfilling JET experience, and participating in JETAA is certainly making my return to the Big Apple a little easier, more fulfilling, and a lot more fun. We hope you all, especially new returnees, will find something in this issue that inspires you to get involved.

T. Winslow

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Interview with Mr. Nakamura

BY CHRISTINE PILCAVAGE

Mr. Kazuya Nakamura is the JET Alumni Association tanto at the Japan Local Government Center (JLGC—CLAIR, New York).

I recently had the pleasure to be invited to Mr. & Mrs. Nakamura's home for dinner (a yummy, home-cooked Japanese meal!) and the chance to talk about life in New York!

Christine Pilcavage: *How do you like living in New York?*

Kazuya Nakamura: My wife and I actually live in Fort Lee, New Jersey, across the Hudson River from Manhattan. I enjoy the view of Manhattan, especially from the bus I use to commute to work, even though it takes about an hour. When I see the view from the window, I feel as though I'm living in New York.

CP: *What are some of the things you noticed that are different in the United States?*

KN: I feel the individual states in the U.S. are like independent countries. Many things such as sales taxes and driver's license tests are different in each state. At first, I found it a little strange, but now I'm accustomed to it.

CP: *What do you like to do during your days off?*

KN: I played baseball on Mr. Komori's team (former JLGC employee) every Sunday morning from March to August. I played with other Japanese from different companies. It was very interesting talking with bankers, artists, stu-

dents, carpenters and a manager of a dramatic production company. And yes, I'm an avid baseball fan! Go Yankees!

I also like to drive. My wife and I have taken several road trips, most recently to New Hampshire.



CP: *What are some of your hobbies?*

KN: I love to ski. My wife and I sent our skis, ski boots, and ski clothes to the U.S. from Japan. However, at that time we didn't know that my wife was pregnant. I'm very happy we're having a baby, but feel sad that my wife and I won't be able to take many skiing trips.

CP: *A baby!? Congratulations!!! When is your wife expecting?*

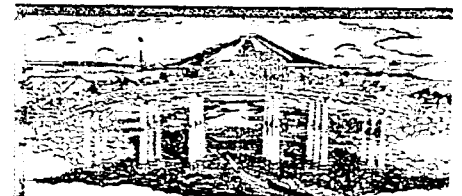
KN: We're expecting our son at the end of November. Yes, we found out our baby is a boy. We're still thinking what to name him, so if any JETAA members have a good boy's name—we have a long list of girl's names—please let us know!

CP: *What were you doing before you came to work for JLGC?*

KN: I was working at the CLAIR office in Tokyo for a year. I was employed by the Yamanashi Prefectural Government. As you may already know, most of the people at CLAIR are what you call "transfer" employees of the various local governments in Japan. I used to work for the Prefectural Taxation Office in Yamanashi before I went to CLAIR, Tokyo. In the Taxation Office, I negotiated delinquent accounts and, in some cases, executed coercive collection. I have a very different responsibility now in New York. In Tokyo, I was in the Exchange and Cooperation Department so I did not directly work with JETs. I feel

fortunate to work with JETAAs in New York. The members in the New York chapter are so active! It's very nice to see so many amazing people working together. I look forward to working in New York and with JETAA for the next year and a half!

Korekaramo yoroshiku!!



Home Alone in Okimi-cho

BY KAREN HAYASHIDA

What caught me off guard the most was living alone. Forget the fact that I'm in a country where at first, I knew no one, I didn't speak the language, and I happened to be assigned to the smallest town on an island. I was fairly prepared for these things since, after all, I was moving overseas. As it turns out, I have made friends quickly, I picked up essential vocabulary, and I even got used to traveling one and a half hours into the city by ferry and streetcar.

It wasn't the one-person living that threw me out of whack for a while. Having lived with people—family, friends, and even strangers—all my life, I had no clue as to how I would adjust to living alone or the impact it would have on my psyche. Actually, I never really considered it compared to the other "stuff." My biggest worry seemed to be how I'd feed myself every day (I loathe

cooking). But that trouble quickly exited my brain when my predecessor informed me that our neighborhood grocery store sold delicious, prepared food.

With that problem solved, I moved on to packing which occupied my mind until departure day. When I arrived in my town and was finally alone, I was hit by my first-ever pang of loneliness. It was a huge blow and not even T.V. (my usual comfort) could alleviate the "pain" since I couldn't understand any of it. Perhaps my living alone and homesickness sound like the same problem or interrelated, but after I stopped missing my friends, family, and Hawai'i life, I still couldn't get used to living alone. Even after my social calendar began to fill up, the thought of coming home to an empty house would bug me.

It wasn't until my second month, after my thousandth *undōkai* and *enkai*, that I truly began to appreciate the fact that I lived alone. I realized how limited my

veg-time was. Don't get me wrong, I love the festivals, parties, and activities a lot, but sometimes I also like to sleep or count the ants in my kitchen without having to worry about who I have to meet or where I have to be in ten minutes.

It's been almost three months since I arrived here and recently, the only time I feel less-than-good is on laundry day. I used to think it was because it forced me to stay home and wait for it to finish (i.e. be alone more). But now that I treasure my downtime (which is becoming increasingly rare), I know that I just hate doing laundry.

*Karen
Hayashida,
Okimi-cho,
Saeki-gun,
Hiroshima-ken,
'98 - Present*



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Shedding My Kimono

BY DANA NEWBOLD

We get so much in the habit of wearing a disguise before others that we eventually appear disguised before ourselves.

—Jim Bishop

During my stay in a rural town at the “navel” of Japan, I realized that culture shock manifests itself in many different ways. My most profound experience with culture shock, however, was the feeling that I STOOD OUT! Although part of the adventure of visiting Japan, standing out everyday became quite tiring.

Each morning, as I stepped from the privacy of my apartment into the town of Mino, I became an anomaly. Granted, I was a 6'1" blonde woman in a town where few light-heads ventured. Even the occasional *chapatsu* rebels at the local high school were stamped back to black within a few days. Lucky them! What I wouldn't have given to simply stroll unnoticed down the aisles of Jusco and listen to *obaasans* discussing their morning gateball, slip through the back door of the *san-nensei* classroom at lunch and discover what they really thought about Kawashima-sensei or sneak into a dimly lit *izakaya* and eavesdrop as if I were a fly on the wall. Oh, wouldn't it have been fun to blend into Japan for just one day? But, catching a glimpse of my *gaijin*-self in a subway station mirror quickly reminded me that this was not a possibility.

There must be something, however, that I could do in an attempt to stand out less. First, I cut my hair. If it had to be blonde, the shorter the better—the less to see! Next, I altered my attire. If I replaced my leather pants with Levis, tank tops with T-shirts, and boots with running shoes, I would certainly bring less attention to myself and have a better chance of blending in. Furthermore, I quieted my voice and suppressed my personal opinions. If I merely agreed

with the majority, perhaps into them I could disappear. And last, I adopted the habit of covering my mouth while giggling—a gesture of courtesy to those who would otherwise have to gaze at my gaping molars!

Now, I could surely pose as a Japanese woman! I'll trick them—I'll mix with the crowd; I'll walk down the street unnoticed; I'll board the town's little red trolley-train without halting all passenger conversation. Unfortunately, I didn't. My disguise failed. On the inside I was donning a kimono and the desire to fit in, but on the exterior, I was still a tall, blonde outsider.

I ended my love-hate relationship with Mino after two years and left Japan. I spent the first four months jaunting across Asia, and the next six months selling Himalayan adventures from my hometown of Salt Lake City. And now, I find myself in New York. A little over a year ago, I was intensely anxious to climb out of Japan's “belly button”, shed my *kimono*, and pull on my leather pants. Now, however, my *obi* is still tight and reverse culture shock seems to have something to do with disrobing.

Actually, for me, reverse culture shock is the process of learning to express myself as an American woman. In other words, I'm learning to express my individuality. Whether I'm wearing a freaky outfit or simply a short-sleeved shirt in autumn, I'm enjoying being myself and not standing out on a

crowded train. I'm also voicing my opinions loud and clear, whether they pertain to work procedures or to where to dine. And, I'm finding extreme fulfillment in laughing out loud with a wide-open mouth! Essentially, I'm realizing that I don't need to disguise myself.

Currently, I'm pulling a leather cuff up around an ankle and simultaneously pushing a silk sleeve off a shoulder. Eventually, I'll shed my *kimono* completely, but I won't lose it. I'll keep it in my closet of experience and knowledge to pull out and occasionally put on. Besides . . . Halloween is right around the corner!

Dana Newbold was an ALT in Mino-shi, Gifu-ken from '95-'97.



Category	New JET Participants	Total JET Participants
American ALTs	1,294	2,487
American CIRs	54	124
Total U.S. JETs	1,349	2,614
TOTAL for 1998	2,697	5,225

Dealing with Reverse Culture Shock

BY STEPHEN COOLEY

In his book, *The Art of Coming Home*, Craig Storti comments on how the phenomenon of cultural adjustment has been very well discussed and documented in the literature of the behavioral sciences, while so little attention has been paid to the issues of adjustment after "coming home." He remarks that although most people who go overseas eventually come back, "by and large, books have not been written about readjustment, and training seminars on the subject are still very much the exception to the rule." (Storti, p. 1) This is surprising. Storti maintains, given the fact that reentry is "a complicated and unusually difficult experience." (p. 1) In fact, most expatriates report that living overseas is far less stressful than experiencing the unexpected jolt of returning home. The challenge of reentry, Storti notes, stems from the fact that "while expatriates expect living overseas to take some getting used to, they imagine coming home to be a matter of course. When it isn't, when it turns out to be even harder than adjusting abroad, they're surprised and confused." (p.14)

If you are anything like me, you do not want to relate to this, but the simple fact is that you can not help it. It is you. Ouch! You have had an overseas experience and you have changed. Now you are home and you realize that home has changed too. Home is really not home anymore. Yes, you are surprised and confused. Why is it so hard to come home? According to Storti, "this very realization, that home is really not home, is at the core of the experience of reentry." (p. 16) While you are accustomed to feeling out of place, having lived abroad, feeling out of place at home is quite different. "You can accept that you are not going to fit in abroad in what after all is a foreign country, but the idea that you don't fit in back home, where you are in all likelihood going to spend much, if not the rest, of your life, is deeply

disturbing." (p. 26) If you feel like you don't belong at home, what then? For successful reentry, we must reinvent our "home."

A good place for JET Program returnees to start is the JET Alumni Association. Storti offers this advice: "One of the most helpful things you can do during reentry is to seek out other returnees for a sympathetic ear." (p. 47) JETAA-NY provides this opportunity to all of us. I strongly encourage you to get involved, especially those of you who have most recently come home and to do it soon. After coming home, I waited over two years before attending my first JETAA-NY function. It was great. I ran into an old JET friend, Seth Werlinsky, who was in Shiga Prefecture with me, and met many other people with whom I could relate so well. I began to realize then how much I had been missing out on. For me, the transition home was long and difficult. I was unable to reconcile what I had done in Japan with any of my current pursuits, and this bothered me very much. Getting involved with JETAA-NY and reacquainting myself with JET friends, both old and new, was a step in the right direction.

Seth and I are now officers of JETAA-NY, and together with Yvonne Thurman, our super-productive president, we are working on a project called Jetting On. The project is designed to enable us to recognize the value of our Japan experience and to empower us to make the most of the experience now that we are "home." It is an opportunity for us to overcome the challenges of reentry through discussions and activities. If nothing else, it provides us with and gives us the opportunity to provide for others what Storti calls the "sympathetic ear." What we try to remember and impart is that if we had never gone abroad on the JET Program, we would never have

had the wonderful adventures and experiences that we now sometimes long for. We would never have met the people we now miss, and we would never have learned those invaluable lessons about ourselves and the world that have completely changed us and our "home" forever. (p. 48)

Jetting On sessions are always held at the Japan Society on the first Tuesday of every odd month alternating with the JETAA-NY business meetings which are held at the Japan Local Government Center on the first Tuesday of every even month. Got that? The next session of Jetting On, Session #4: "Re-establishing Relationships," will be from 6:30 p.m. to 8:30 p.m. on Tuesday, November 3rd at the Japan Society. All are welcome. The Japan Society is at 333 East 47th Street between 1st and 2nd Avenues. We hope to see you there. Also, you will find enclosed in this newsletter, a Jetting On questionnaire. It is the same one that was in the last newsletter. They have been coming in at a slow but steady trickle. We are using the information in the questionnaires to help us better design future Jetting On sessions. If you haven't done so already, please complete the questionnaire and return it to the address at the bottom. (We ask you to foot the \$0.32 stamp.) If you have any comments or questions about Jetting On, please contact me, Stephen Cooley, by phone at (914) 328-5905 or by e-mail at gutcho@aol.com. We truly hope to see you at the next Jetting On session.

"One of the most helpful things you can do during reentry is to seek out other returnees for a sympathetic ear."

Storti, Craig, *The Art of Coming Home*, Intercultural Press, Inc., Yarmouth, Maine, 1997.



JETAA-NY Membership Form

Last Name	First Name	Birthdate
Prefectural Assignment	Years (e.g. 1995-97)	Spouse's Name
Current Address	Work/School Address	Permanent Address (e.g. parent's address)
Phone	Phone	Phone
Fax	Fax	Fax
E-mail	E-mail	E-mail
Hobbies & Interests	Work History	Clubs/Organizations/Other Affiliations
University (Undergraduate)	Degree(s) Earned (Undergraduate)	Graduate School/Degree/Program

- New Member
- Updated Information

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Please complete this form and send it in as soon as possible. The information you provide will be entered into our database. This will ensure, among other things, that you will receive the newsletter on a regular basis. JETAA New York does not distribute this database to any outside sources. Thank you!



Restaurant Guide

1. Mishima (*Nihon ryori*, ¥) 164 Lexington (30/31), 212-532-9596, M-F 12pm-3pm, 5pm-11pm, Sat 5pm-11pm, Sun 5pm-10:30pm. Cozy Murray Hill family restaurant with varied fare at reasonable prices. One of the few places that delivers *udon*. At \$15.50, the "dinner box" (your choice of 3 smaller-sized entrees) is the best value.

2. Yamazushi (*Sushi*, ¥¥) 122 E. 17th St. (Irving Place), 212-475-0969, M-F 12-2:20pm, 5:30-10:20pm, Sat 5:30-11:20pm, Sun Closed. Tiny basement establishment that serves enormous & melt-in-your-mouth *sushi* & *sashimi*. Try the *tekka-don* or the *kani* appetizer but be prepared for a long wait (no reservations).

3. Naniwa (*Nihon ryori*, ¥¥) 155 E. 52nd St. (Lex/3rd), 212-688-5941, M-F 12pm-2:30pm, 5pm-10:15pm, Sat Closed, Sun 5pm-9:30pm. *Nabe* & *fugu* are their specialties. "This is the place where Japanese people go to eat." (Wendy Perlstein)

4. Hasaki (*Sushi/sashimi*, ¥¥) 210 E. 9th St. (2nd/3rd), 212-473-3327, M-Sun 5pm-12am. Extremely fresh seafood of the highest quality at bargain prices. "California roll has lots of REAL crab! *Hamachi* special roll is mouth-watering and *chawanmushi* is scrumptious!" (Sage Goto) Try the *mochi* with *azuki* beans (*shiratama*) for dessert! *Oishii desu yo!*

5. Katsuhama (*Tonkatsu*, ¥¥) 11 E. 47th St. (Mad/5th), 212-758-5909, M-F 11:30am-10:30pm, Sat-Sun 11:30am-9:30pm. The sole *tonkatsu-ya* in NYC! Try the succulent "petite *katsu*" or the "Ladies Set" and be sure to dip into the house sauce with *goma* (sesame seeds). Chicken *katsu* and children's menu available.

6. Omen (*Kisetsu ryori*, ¥¥¥) 113 Thompson St. (Prince/Spring), 212-925-8923, M-Sun 5:30-10:30pm. The main branch is located in Kyoto, but this Noho branch is famous for its noodles and *kisetsu ryori* (seasonal Japanese-style food). Reservations are required.

7. Shabu Shabu Hamaya (*Shabu-shabu*, ¥¥) 152 E. 46th St. (3rd/Lex), 212-972-5979, M-F 12pm-2:30pm, M-Sun 5pm-10pm. Family-style dining serving top-quality beef.

8. Sushisay (*Sushi*, ¥¥¥) 38 E. 51st St. (Mad/Park), 212-755-1780, M-F 12pm-2:15pm, 5:30pm-10:15pm, Sat 5pm-9:15pm, Sun Closed. Here you can enjoy *Edomae-sushi* from Tsukiji. Top-quality fish in a tranquil atmosphere. Voted "Best Sushi" year after year for good reason. Reservations are a must.

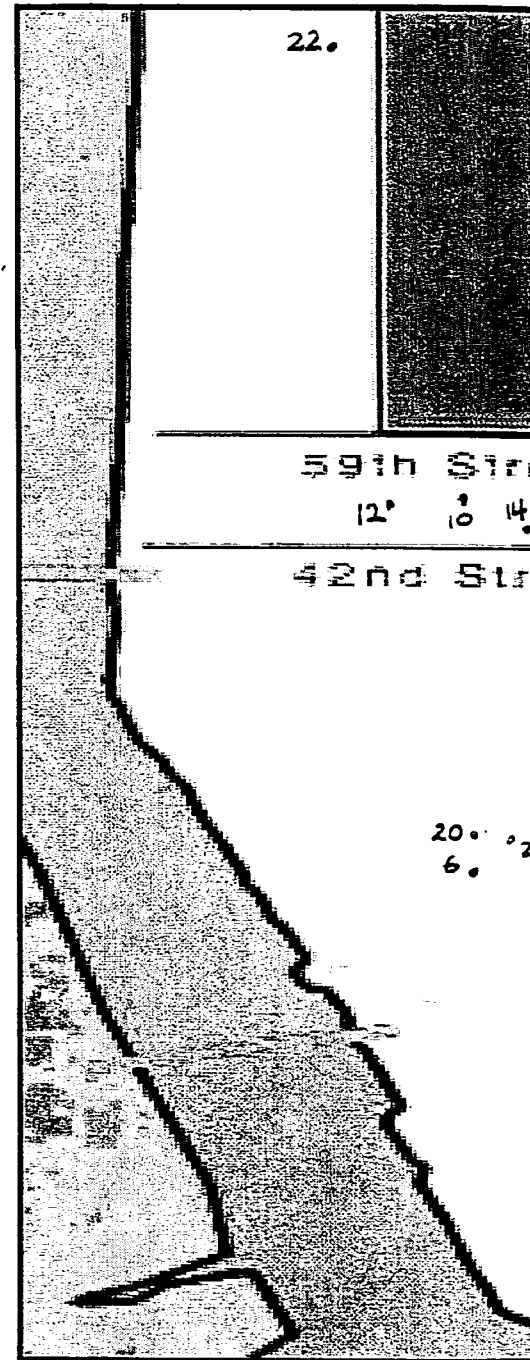
9. Menchanko Tei (Noodles, ¥) 131 E. 45th St. (3rd/Lex), 212-986-6805, M-Sun 11:30am-12:30am. A lunchtime favorite among the midtown crowd, this branch of Menchanko Tei has a wide variety of *men* (noodles) namely the fried *udon*. At night, they serve dishes "just like *okachan* used to make" and sake from many different regions of Japan. Beware of the downtown branch in the WTC—it is far from authentic!

10. Sapporo (*Ramen*, ¥) 152 W. 49th St. (6th/7th), 212-869-8972, M-Sun 11am-1am. Probably the best ramen in the city but only "good" and not "great" by Japanese standards. The *gyoza* and *chahan* are recommended at this family-style restaurant which serves food for the masses.

11. Sapporo East (*Nihon ryori*, ¥) 245 E. 10th St. (1st Ave), 212-260-1330, M-Sun 5pm-12:45am. This East Village branch hosts a more varied menu than its sister, Sapporo. Many specials and stand-bys like chicken *kara-age*. Casual enough for families and NYU students, but a bit crowded and hot.

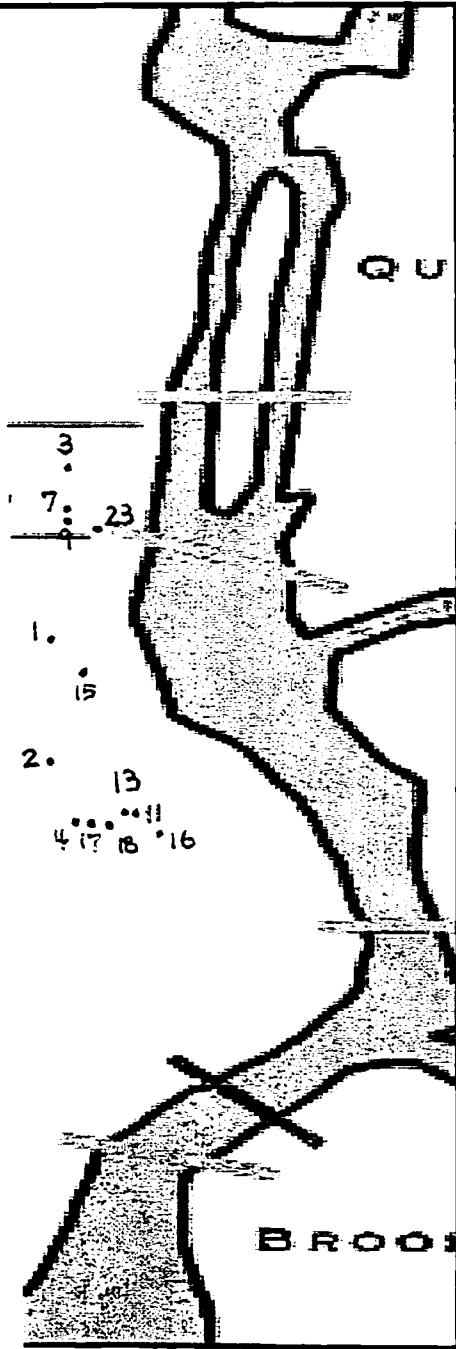
12. Hakata 48 (*Nihon ryori*, ¥¥) 230 W. 48th St. (B'way/8th), 212-245-1020, M-Sat 12pm-2:30pm, 5:30pm-1:30am, Sun 5pm-10pm. A staple of Japanese-food-seeking theatre-goers, this late-nighter boasts *Hakata tonkotsu ramen* as their specialty. The *champon* is good and *sushi* reasonable.

和



Key:
 ¥-¥ \$7-\$12; easy on the wallet
 ¥¥ \$12-\$25; average-priced
 ¥¥¥ \$25-\$35; a nice night out
 ¥¥¥¥ \$35+; pricey
 (Price ranges are based upon dinner for one)

食



13. **Shabu Tatsu** (*Shabu shabu*, ¥¥) 216 E. 10th St. (1st/2nd), 212-477-2972, M-Thurs 5pm-11:45pm, F 5pm-1:45am, Sat 3pm-1:45am, Sun 3pm-11:45pm. A perennial fave for meat-lovers, Shabu Tatsu's delicious *shabu shabu*, *yakiniku* and *sukiyaki* attract a young and hungry crowd seeking a reasonably-priced meal of large portions. Reservations required for groups of more than 4 people.

14. **Yamaguchi** (*Nihon ryori*, ¥¥) 35 W. 45th St. (5th/6th), 212-840-8185, M-F 11:45am-2:30pm, 5:30pm-10pm, Sat 5:30-9pm, Sun Closed. Specializing in *kisetsu ryori*, this midtowner lets guests enjoy *kaiseki ryori* year-round.

15. **Tatany** (*Nihon ryori*, ¥¥) 380 3rd Ave. (27th/28th), 212-686-1871, M-F 12pm-2:30pm, M-Thurs 5:30pm-10:30pm, F 5:30pm-11:30pm, Sat 5pm-11pm, Sun 5pm-10pm. Though this Grammercy eatery is sometimes crowded, it has reasonably-priced *sushi*, *sashimi*, noodles and *kisetsu ryori*. Great value! Delivery service available.

16. **Avenue A** (*Nihon ryori*, ¥¥) 103 Avenue A (6th/7th), 212-982-8109. M-Thurs, Sun 5pm-1am, F-Sat 5pm-3am. Also know as "that disco *sushi* place," this trendy East Villager serves inventive *sushi*, steak, *tempura* and noodles. And yes, they actually do have a mirrored disco ball.

17. **Yakiniku Gyuya** (*Yakiniku*, ¥¥) 8 Stuyvesant St., 2F (3rd Ave/9th St.), 212-598-3041, M-Sun 6pm-3am. A feast of meat that is professionally grilled over a charcoal fire. The home-made *kim chi* is not to be missed!

18. **Soba-ya** (*Soba*, ¥¥¥) 229 E. 9th St. (2nd/3rd), 212-533-6966, M-Sun 12pm-4pm, 5pm-11pm. One of only two *soba-ya* in Manhattan, they also have *udon* dishes. The curry in the *kare-nanban* was a bit thin, but the serving of noodles was generous. Appetizers are tasty and be sure to save room for dessert.

19. **Hatsuhama** (*Sushi*, ¥¥¥) 17 E. 48th St. (Mad/5th), 212-355-3345, M-F 11:45am-2:45pm, M-Sat 5:30pm-10:00pm, Sun Closed. For sushi just like Japan, head to this midtowner. Slightly pricey, but completely worth the dough as the fish melts in your mouth. The meal begins with flavorful *miso* and ends with creamy *matcha* ice cream.

20. **Tomoe Sushi** (*Sushi*, ¥¥) 172 Thompson St. (Bleecker/Houston), 212-777-9346, W-Sat 1pm-3pm, M/W-Sat 5pm-11pm, Tues/Sun Closed. Fresh, delectable *neta* (*sushi* toppings), but you better hurry because there is always a line and on Saturdays, they close as soon as they run out.

21. **Honmura An** (*Soba/udon*, ¥¥¥) 170 Mercer St. (Prince/W. Houston), 212-334-5253. W-Sat 12pm-2:30pm, T-Thurs 6pm-10pm, F-Sat 6pm-10:30pm, Sun 6pm-9:30pm. *Teuchi soba* (handmade *soba* made from buckwheat flour) and *udon* are their specialties. Also try the *nabeyaki-udon* (fried *udon* in a pot) and *tenju* (*tempura* with special soy sauce soup on top of rice) but be sure to make reservations.

22. **Fujiyama Mama** (*Sushi*, ¥¥) 467 Columbus Ave. (82nd/83rd), 212-769-1144, M-Thurs 6pm-12am, F-Sat 6pm-1am, Sun 5pm-11pm. This standout on the Upper West Side is popular not only for its fresh *sushi*, but also its steak, *tempura*, ethnic fare and late hours.

23. **Sakagura** (*Sake*, ¥¥) 211 E. 43rd St., B1F (2nd/3rd), 212-953-7253, M-Sat 6pm-3am, Sun Closed. *Sake* from across Japan served with traditional *otsumami*. Be sure to try the *buta no kakuni* (simmered, diced pork). Reservations recommended.

The editors would like to thank everyone who contributed to this restaurant guide, especially Junko F. Trainor, Sage Goto, Susannah Schmetz, and Wendy Perlstein.

The 7th JET Program Essay Competition

(Continued from page 1)

both new leaders and fresh ideas. But if history is a guide, the next big change in direction may not come out of Tokyo, but from some unexpected place like Hagi.

Jack Egan is an international economics writer for U.S. News & World Report.



This competition is open to all current JETs and JETAs to encourage a more thoughtful approach to the improvement of the program and inspire current and former JETs to further develop international exchange and foreign language education.

Entries will be accepted from November 2, 1998 until January 8, 1999 and should be mailed to: CLAIR, Attn: Essay Competition, Shin Kasumigaseki Building 19F, Kasumigaseki 3-3-2, Chiyoda-ku, Tokyo 100-0013, Japan. Please choose one of the following topics: 1) Grass roots internationalization at the local level; 2) Foreign language education; 3) Sports training; or 4) The JET Program experience.

Entries will be graded on relevance, grammar and usage, ideas, expression and overall impression. Submissions should be typed, double-spaced and be between 2,500 and 3,500 words and should include bibliography, references and footnotes. Entrants are welcome to submit supporting illustrations and/or photographs with their essays and entries must be original material not submitted to any other publication or organization as they will become the property of CLAIR and will not be returned. Each entrant may submit no more than one essay and must write in either English or Japanese.

Prizes include: 1st—JP¥100,000, 2nd—JP¥50,000, Special Prize—JP¥20,000 and Honorary Mentions—JP¥10,000 (book coupons). JETA prizewinners who reside overseas will receive the equivalent amount of prize money in foreign currency.

Winners will be announced in the April 1999 issue of the CLAIR News and the July 1999 issue of JET Streams. *Minasan, ganbatte kudasai!*

The Nambu Foundation 1999 Spring and Summer Internship Programs in Japan

The Nambu Foundation has offered the Summer Internship program in Japan to American graduate and selected undergraduate students since 1988. So far, over 250 students have had the unique working experience in the Japanese corporate world through the Foundation's Internship Programs.

The Summer Program offers internships at various Japanese corporations for approximately 20 students each year. The Spring Program offers internship opportunities to one or two students for five to six months at Pasona Inc.'s Public Relations Department, Japan's largest human resources corporation. For both programs, interns will receive ¥160,000 per month as allowance plus accommodations in a company dormitory. Commuting expenses will also be provided by the host company. The Nambu Foundation will reimburse a round-trip economy airfare between the U.S. and Japan up to \$1,000.

To qualify, candidate must be highly proficient in the Japanese language and must currently be enrolled as a graduate or undergraduate student. Good business writing skills in English is also required for spring candidates.

Approximate date for internships: Spring '99: January to June (Application deadline: December 11, 1998)
Summer '99: Early June to Mid August (Application deadline: January 29, 1999)

For more information, please contact:

Nambu Foundation Ltd. (Attn: Chie Hirata)
51 East 42nd Street, 18th Floor
New York, NY 10017

Tel: (212)551-9170
Fax: (212)551-9561
E-mail: nambufdn@pasonaworld.com

The Roads to Sata

BY T. WINSLOW TRAINOR

"There had been many such days . . . days I began in the foulest of moods and ended laughing, or days when I woke up feeling perfectly at ease and went to bed wanting nothing more frantically than to leave Japan on the first plane out." (Booth, p. 54)

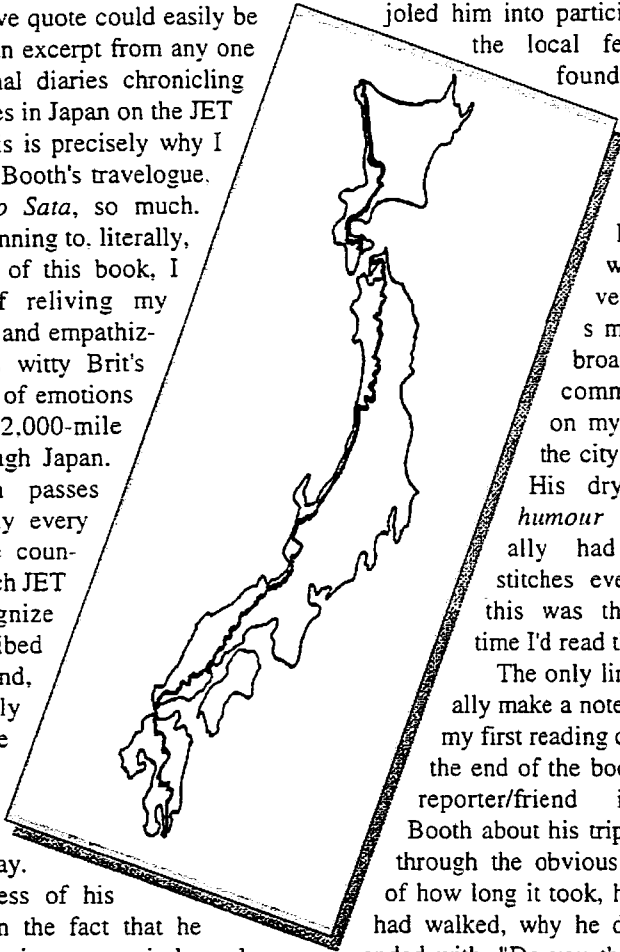
The above quote could easily be mistaken for an excerpt from any one of our personal diaries chronicling our experiences in Japan on the JET Program. This is precisely why I enjoyed Alan Booth's travelogue, *The Roads to Sata*, so much. From the beginning to, literally, the last page of this book, I found myself reliving my time in Japan and empathizing with this witty Brit's roller coaster of emotions during his 2,000-mile odyssey through Japan. Since Booth passes through nearly every region of the country, I think each JET will recognize scenes described in the book and, more likely than not, the characters of people encountered along the way. The uniqueness of his travels lies in the fact that he completed his journey entirely under the power of his own two legs which leads to a rich, yet varied, portrayal of a land we all have come to know in one way or another.

Booth begins his trek in the heat of summer on the northernmost shores of Cape Soya, Hokkaido. He winds his way along the "back of Japan," through the countryside of Kansai and ends 128 days later as a chill enters the October evenings at the southernmost tip of Kyushu—Cape Sata. Throughout, he meets a wide range of Japanese as he falls into his daily routine of

walking 30-35 kilometers, searching for a *ryokan* not afraid to put up a *gaijin* for the night, and drinking with the locals.

Booth masterfully relates his travel experiences which are similar to those we had as JETs. Whether it was a story about an impromptu town tour given by an officious policeman or a group of villagers who gleefully cajoled him into participating in the local festival, I found myself physically nodding in a knowing way and very often smiling broadly on the commuter bus on my way into the city for work. His dry, British humour occasionally had me in stitches even though this was the second time I'd read the book. The only lines I actually make a note of during my first reading come from the end of the book when a reporter/friend interviews Booth about his trip. He goes through the obvious questions of how long it took, how far he had walked, why he did it, and ended with, "Do you think you've learned much during the last four months?" Booth replies, "Yes, I think I've learned a bit about Japan and a lot about myself." (p. 281) This answer seems to be indicative of our collective JET experience, and Alan Booth's book is an excellent reminder of what we learned about Japan and about ourselves.

Booth, Alan, *The Roads to Sata*, Weatherhill, Inc., New York, 281pp.



The Book Corner

The following are some selections you might want to check out the next time you're at the bookstore:

Dance, Dance, Dance, Murakami Haruki, Vintage Books, 1994. "Hilarious ride through the cultural cuisinart that is contemporary Japan." — Vintage Books

Coin Locker Babies, Murakami Ryu, Kodansha, 1995. Surreal, coming-of-age story about the revenge of two boys abandoned at birth.

The Accidental Office Lady, Laura J. Kriska, Charles Tuttle & Co., 1997. The experiences of the first American trainee (guaranteeing her to be the first American woman trainee as well), working for Honda's Tokyo headquarters.

Silk, Alessandro Baricco, Vintage Books, 1997. Historical, fictional love story of a French silkworm merchant who journeys to Japan.

Silence, Endo Shusaku, Taplinger Publishing Co., 1969. Masterpiece from Japan's foremost novelist about a 17th-century Portuguese priest in Japan at the height of the persecution of the Christian community.

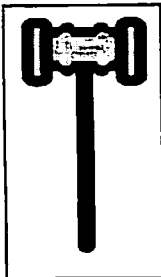
Snow Falling on Cedars, David Guterson, Vintage Books, 1994. Modern, fictional suspense story which reflects on Japanese American internment during World War II.

The Music of Light: The Extraordinary Story of Hikari and Kenzaburo Oe, Lindsey Cameron, Free Press, 1998. Subtitle says it all about this winner of the 1994 Nobel Prize for Literature. (Lindsey lecture: See Calendar)

Modern Japanese Diaries, Donald Keene, Henry Holt & Co., 1995. The Japanese at home and abroad as revealed through their diaries. Chapter titles include Early Missions, Travelers in Asia, Writers Abroad, Politicians, Women, Poets & Novelists.

Akira Kurosawa: Something Like an Autobiography, Vintage Books, 1983.

ANNOUNCEMENTS



Next Jetting On Meeting is on Tuesday, November 3rd at 6:30pm at The Japan Society, 333 East 47th Street between 1st and 2nd. 212-752-0824.

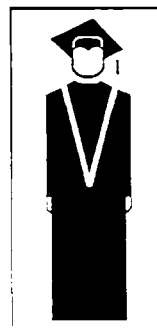
Next JETAA General Business Meeting on Tuesday, December 1st at 6:30pm at the Japan Local Government Center, 666 Fifth Avenue between 52nd and 53rd. 212-246-5542.



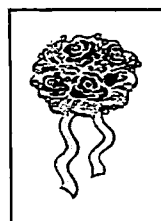
Nancy Munley—maiden name Lee (Chiba-ken, '91-'92) would like to report that after returning from Japan, she got married in 1995 and is now the proud mother of healthy twin girls born this past June. Currently she is running a wedding & party invitation and birth announcement business from her home in New Jersey. She can be reached at: socwrite@bellatlantic.net and 81 Hill Top Road, Basking Ridge, NJ 07920.



Dionne Raines (Iwate-ken, '92-'95) invites all to join The Young Professionals Group of the United Nations. This is a group of young people who believe in the ideals of the United Nations. Please contact Dionne at 201-946-5067 for more information.



Jeff Millard (Fukuoka-ken, '93-'96), a member of JETAA Portland, writes to us about the Master of International Management (MIM) program sponsored by the Oregon Joint Professional Schools of Business which might be of interest to other JET alumni. The one-year intensive and the two-year part-time program focus exclusively on Asia and the Pacific Rim and require language study as well as a three-week field study trip to Japan and China. If you are interested in this program or know someone else who might be, please contact Jeff at: millardj@capital.ous.edu. or check out the program's Web site: www.capital.ous.edu/ojpsb/.



Congratulations go out to our esteemed editor, Win Trainor (Iwate-ken, '94-'97) and Junko Fukushima Trainor who exchanged vows on October 2, 1998 at St. Bartholomew's Church on Park Avenue. Junko recently relocated to the New York area after teaching English in Iwate-ken for 6 years. Best of luck to the newlyweds!



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Getting To Know You . . .

Jiko Shōkai from the Officers

YVONNE THURMAN, President (28) Ijiunin-cho, Kagoshima-ken. '94-'95 JHS ALT. I was born and raised in Brooklyn and lived in Staten Island for over 18 years. I worked in international Education administration for 2 years after coming home from Japan. I am now living in Manhattan and working at the Japan Society as the assistant to the vice president.



STEPHEN COOLEY, Vice President, Shiga-ken (just north of Kyoto), '91-'94. I have recently finished a Master's degree in English Literature at Hunter College, and I am currently working as an English teacher at The Greenwich Japanese School in Connecticut which I enjoy very much. I met my wife, Kaori, in Japan and we just had our first baby, Lisa, last June. My hobbies include reading, playing the guitar, and running. I am planning to run the NYC Marathon for the first time this November.

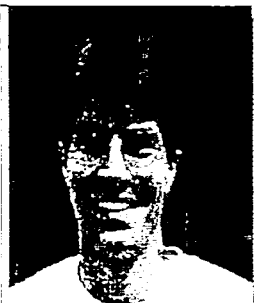
SETH WERLINSKY, Secretary (27). I taught at four junior high schools in Shiga prefecture from 1992-1995. I was born just outside of Philadelphia, grew up in West Palm Beach, FL, and graduated from Oberlin College. Currently I reside in Park Slope, Brooklyn. I work at a public relations firm in New York City. I teach an English class to Japanese nationals twice a month in the evenings.



DAN NEWMAN, Treasurer (26). Hello everyone. I'm Dan Newman, a former junior high school AET who worked and played in Kagoshima City from 1995-1997. I'm a New Yorker born and bred, having grown up in Queens, NYC. In addition to my taxing job as JETAA Treasurer, I spend my time working as a Japanese to English translator

for the *Nihon Keizai Shimbun's* New York branch in midtown and have also done some *manga* translation. I'm in the process of looking for an apartment, and when the search leaves me with some free time, I swim or do some pottery which I learned to do in Japan. If I'm doing anything that you want to know more about, or have any JETAA-related questions, please feel free to contact me.

WIN TRAINOR, Editor (28) Kitakami-shi, Iwate-ken '94-'97. After traveling through seven Asian countries in almost as many weeks following the JET Program, I settled in New York (far from my hometown of Atlanta) to take a job with *U.S. News & World Report*. I am working on the business side of publishing (circulation) for *U.S. News, Fast Company* and *Atlantic Monthly*, but fulfilling my creative needs as co-editor of the JETAA newsletter. I'm interested in reading history, outdoor photography, collecting coins, and sports. I don't eat *natto*, but I will eat the occasional *umeboshi*.



CHRISTINE HAYASHIDA, Design Editor (28). *Konnichi wa!* I lived in Morioka-shi, Iwate-ken and taught at 2 *shingakko* during 1992-95. Growing up in Hawaii and even going to school in Boston did not prepare me for the harsh winters of Tohoku where one could wake up in the morning with frost on one's *moo-fuu*. After leaving Japan, I did a brief stint as a buyer in Hawaii before moving to NYC last October. Currently I work for the Global Investment Advisory Group at Nomura Securities, and I live on Park Avenue South in Manhattan.

YUKI SHIMMYO, Database & Event Coordinator (29) Aomori-shi, Aomori-ken, '91-'93, SHS ALT. I was the first ALT in Aomori's Prefectural Board of Education and mainly visited handicapped schools. I taught students of all ages from kindergarten to junior college. Since returning I have traveled abroad—Zimbabwe, England, Ireland, Germany, & Japan. I've been working with my father for five years now at his own ophthalmology practice in midtown. My Japanese hobbies are calligraphy which I study through The Nippon Club and *origami*. I love all kinds of sports, and I enjoy reading 19th-century novels. I have been devoting a lot of time to JETAA organizing monthly happy hours and dinners, and this year I started sending announcements to over 150 JETAs via e-mail.



November

1998

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
<p>1</p> <ul style="list-style-type: none"> Exhibition: Yukio Yoshimura, Architect, The Nippon Gallery, 145 W. 57th, 11/4-11/19. Ph. 581-2223 	<p>2</p>	<p>3 Jetting On Mtg. 6:30 Japan Society</p>	<p>4 Film: Tokyo Story (<i>Tokyo Monogatari</i>) 6:30 Columbia</p>	<p>5 Performing Arts: Capital of the Kingdom of Gods 8:00 Japan Society</p>	<p>6 Performing Arts: Capital of the Kingdom of Gods 8:00 Japan Society</p>	<p>7 Performing Arts: Capital of the Kingdom of Gods 8:00 Japan Society</p>
<p>8</p>	<p>9 Lecture: A Century of Musical Life in Japan 6:30 Japan Society</p>	<p>10</p>	<p>11 Film: Street of Shame (<i>Akasen chitai</i>) 6:30 Columbia Hiroba Series: Passion and Mystery of Flamenco (In Japanese) 6:30 Japan Society</p>	<p>12 Lecture: Contemporary Japanese Textiles: Basho to Spun Steel 6:30 Japan Society</p>	<p>13 Lecture: Contemporary Jpns. Textiles: Conversations with Contemporary Artists 6:30 IS Film: Hidden Fortress (<i>Kakushi toride no san akuma</i>, Kurosawa) 6:30 Japan Society</p>	<p>14 Lecture: Contemporary Japanese Textiles: From Traditional to Avant-Garde 6:30 Japan Society</p>
<p>15 Intensive Japanese Weekend Course Japan Society Continued from November 14</p>	<p>16</p>	<p>17 Gallery Opening: Art of 20th Century Zen</p>	<p>18 Film: The Ceremony (<i>Gishiki</i>) 6:30 Columbia</p>	<p>19 Happy Hour 6:00 Prohibition (503 Columbus Ave @84 Dinner at Shabu Tatsu 483 Columbus, 83/84</p>	<p>20</p>	<p>21 Intensive Japanese Weekend Course Japan Society Continued on November 22</p>
<p>22 Intensive Japanese Weekend Course Japan Society Continued from November 21</p>	<p>23 Lecture: Living Zen: Reflections of a Zen Master, 6:30 Japan Society Film: When A Woman Ascends The Stairs (<i>Omuga kaidan o agaru toki</i>) 6:30 Columbia</p>	<p>24 Film: A Taxing Woman (<i>Marusa no onna</i>, Itami Juzo) 6:30 Japan Society</p>	<p>25</p>	<p>26</p>	<p>27</p>	<p>28</p>
<p>29</p>	<p>30 Film: The Return of Masseur Ichi (Shintaro Katsu) 6:30 Japan Society</p>	<ul style="list-style-type: none"> Japan Society: 333 East 47th St., 1st/2nd (Box Office 752-3015). Columbia University: All films will be screened at 6:30pm in Altschul Auditorium (International Affairs Bldg., 4th Floor). Films are in Japanese with English subtitles. FREE! Intensive Japanese Courses at the Japan Society to be held on 11/14-11/15 and 11/21-11/22. Please contact The Japan Society for details. 				



December

1998

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
		1 General Business Meeting 6:30 JLGC	2 Film: Family Game (<i>Kazoku gemu</i>) 6:30 Columbia	3 Lecture: Zen and Fine Arts 6:30 Japan Society	4	5
6	7	8	9 Film: A Taxing Woman (<i>Marusa no onna</i> , Itami Juzo) 6:30 Columbia	10 Lecture: The Music of Light, author Lindsley Cameron 5:30 Columbia Room 403 Kent Hall	11	12
13	14	15	16	17 Last Happy Hour of the Year! 6:00 Hi Life, 1340 First Ave @ 72nd	18	19
20	21	22	23	24	25	26
27	28	29	30	31	<ul style="list-style-type: none"> • JLGC: 555 Fifth Ave btwn 52/53 • Note: Final Friday in January on 1/28/99, Location TBA. • January JETAA/Japan-related events to be announced through mass e-mails. 	

7th Annual JETAA Softball Tournament



Five teams turned out for softball on a beautiful day in Central Park. Here are the results:

Round 1	Round 2	Round 3	Round 4
JLGC 17, Yomiuri 11	JETAA 11, Kintetsu 7	GJS 2, JETAA 0	JETAA 5, JLGC 3
GJS 14, Kintetsu 0	GJS 17, JLGC 0	Kintetsu 10, Yomiuri 7	

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