

Mochitsuki 2016 Food Demonstrations
Location: Room 329

11:30 AM - 12:00 PM

Judy Yamauchi - New Year's Foods: Nishime

Many of the special dishes for *Osechi Ryori*, or New Year's cuisine, like *nishime*, have symbolic meaning for the New Year. Learn about their meaning and preparation.



12:15 – 1:00 PM

Yuri Baxter-Neal and Sakiko Setaka of LIFE sampling - Temari Sushi (Ball Shaped Sushi)

Temari sushi is Japanese traditional ball-shaped colorful sushi. In this class, you can learn how to make the cutest sushi at home with ingredients you can easily get from your neighborhood grocery stores. In the rainy days, why don't you make *temari sushi* with your friends and have your own sushi party?



1:15 – 2:00 PM

Lola Milholland - Organic Ramen

Get a sneak peek at a new local product that will be coming to grocery stores this spring. Taste their fresh noodles; learn what makes a ramen noodle so special and how to prepare a simple New Years-themed soup.



2:00 – 2:45 PM

Yuri Baxter-Neal and Sakiko Setaka - Miso

In Japanese cooking, miso is such a magical key ingredient, and some people eat it as their medicine. However, even many Japanese people don't know that we can make miso with not only soybeans, but different beans. In this class, you can learn about special power of miso and taste various miso made with many different types of beans as well as "differently aged" soybean miso. In addition, we will provide a demonstration of making miso soup with all vegetarian ingredients.



3:00 – 3:45

Connie Masuoka - Datemaki, Rolled Egg Omelet

Datemaki is a traditional New Year's dish of a rolled egg omelet. Because it looks like a scroll, eating this dish on New Year's is a wish for scholarship and culture.



About LIFE sampling

Sakiko Setaka and Yuri Baxter-Neal are the creators of "LIFE sampling" projects in Portland. Portland is a very popular destination for Japanese visitors, however we believe that what truly makes Portland special, and unique are the people who live here and their spirits. LIFE sampling offers an interactive travel experience to connect Japanese tourists to Portland artists, farmers, chef, and families- being creative with local artist, dinner gatherings or going to farmers market with a local chef. At the same time, we would like Portlanders to taste some of "authentic Japanese life," like a miso making workshop or authentic Japanese cooking classes (not only sushi and tempura!)

Sharing and exchanging each other's time, skill, knowledge, just like sampling each other's life, is the new style of traveling we would like to offer and we believe in.

About Umiorganic

Umi Organic makes organic, delicious, versatile fresh ramen noodles + fresh sauce kits. We are a women-owned business in Portland, Oregon. Our product will be coming to grocery stores in spring 2016. <http://www.umiorganic.com>.