

Mochitsuki 2017 Food Demonstrations, Sunday, January 29, PSU Room 327

11:30 -12:00 **New Year's foods: *Nishime***

Judy Yamauchi

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.



12:10 – 12:50 **Organic Ramen**

Lola Milholland of Umi Organic

Try organic ramen noodles now available at farmer's markets and grocery stores. Learn what makes a ramen noodle so special and how to prepare a simple New Years-themed soup.

<http://www.umiorganic.com>.



1:00 – 1:40 **Temari Sushi (ball shaped sushi)**

Yuri Baxter-Neal from LIFE sampling and Saori Willis

Temari sushi is Japanese traditional ball-shaped colorful sushi. Learn how to make the cutest sushi with home ingredients. These are perfect for making a sushi party with friends!

<http://www.lifesamplingpdx.com/>



1:50 – 2:20 **Wasabi**

Wasabi

Jennifer Bloeser of Frog Eyes Wasabi

Frog Eyes Wasabi produces high quality, flavorful, authentic, water-grown wasabi at our farm on the Oregon coast. Learn about the plants, the many uses of wasabi, try freshly grated wasabi root and learn how to quick pickle wasabi stems and leaves. www.TheWasabiStore.com



2:40 – 3:10 **Wagashi** (traditional Japanese sweets)

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Gena Renaud of Yume Confections

Yume Confections creates hand crafted seasonal sweets that are available in local tea houses, online and by custom order. Learn about the history, ingredients and try your hand at making a sweet.

www.yumeconfections.com

www.etsy.com/shop/YumeConfections

<https://www.facebook.com/yumeconfections>



3:20 – 3:50 **Miso**

Miso

Earnest & Yuri Migaki from Jorinji Miso (Soy Beam Jozo LLC)

Jorinji Miso is hand-crafted artisan miso using a 1300 year old recipe from Japan. Learn miso's basic profile and tips to make miso soup with whatever you have at home. Enjoy this winter with warm and tasty miso soup! <http://www.jorinjisoymiso.com/>

