

# Mochitsuki 2018 Food Demonstrations

Sunday, January 28, PSU Room 327

**11:30 -12:00** **Datemaki** (sweet and savory rolled omelet)

Connie Masuoka

Many of the special dishes for *Osechi Ryori*, or New Year's cuisine, have symbolic meaning. *Datemaki* looks like a scroll, so eating this dish is a wish for scholarship and culture in the New Year.



**12:15 – 12:45** **Cooking with Mazzy**

Mazzy Chiu, family and friends

Meet the family that creates the YouTube sensation, **The Mazzy Show!** You will see an episode and learn how to make microwave mochi with kids.

<https://www.youtube.com/theMazzyshow>.



**1:00 – 1:30** **Organic Ramen** (wheat noodles)

Lola Milholland of Umi Organic

Try Portland-made 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 and delicious dish.

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



**1:45 – 2:15** **Miso** (fermented bean paste)

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, taste differently aged miso, make your own miso and take a first step towards your hand-crafted miso life!

[http://www.jorinjisoymiso.com/](http://www.jorinjisoymiso.com)



**2:30 – 3:00** **Natto** (fermented soy beans)

Eien Hunter-Ishikawa

Eien will talk about natto, the fascinating, delicious, and nutritious fermented soybeans from Japan. The demo will include samples of fresh natto and offer ideas for traditional and non-traditional preparations.

<https://www.eienhunterishikawa.com/events/natto>



**3:15 – 3:45** **Onigiri** (hand pressed rice balls)

Yuri Baxter-Neal from LIFE sampling

*Onigiri* (also called *musubi*) are the ultimate Japanese comfort food - simple to make and infinitely variable with your favorite ingredients. Learn the tips to make this much-loved lunch or snack and try making one yourself!

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

