

New Year's Cooking Class with Rainbow Club

On January 19, we travelled to Sagami City for a cooking class with the ladies of the Rainbow Club. They taught us many traditional Japanese New Year's dishes. We also left with many gifts and very full stomachs. It was delicious, informative, and fun



Masako san explains the traditional New Year's decorations and boxes.



Yoshimi san uses egg shreds and sliced snow peas to garnish *Chirashizushi* (scattered sushi)



Mitsuko san skillfully slices the daikon and carrots for *Namasu sarada* (carrot and radish salad)—*jouzu ne?*



Monnette mashes the sweet potatoes into a sweet paste for *Kurikinton* (sweet potato paste and chestnuts)



Hiroko san flipping the eggs for *tamago*



Yoko san gives a lesson in the ingredients for

Ozouni (soup with mocha and vegetables).



Shoko san gets ready to cover the fish with a mixture of salt and egg whites for *Tai no shiogama* (baked sea bream covered in salt)



Julie practices the "wiggle art" of decorating fish paste!

