



# Western

Centre for Research on Migration and Ethnic Relations

## Winter Colloquium Series 2014



### Dr. Stephanie Bangarth

Associate Professor of History at King's University College at Western University. Dr. Bangarth is also an adjunct Teaching Professor in the Department of History at Western and a Faculty Research Associate with MER at Western. Her research and teaching interests include the following: human rights advocacy and history in Canada and the United States; the immigrant experience in North America, with a particular research focus on Asian immigration and a personal/family interest in the post-WWII European refugee and immigrant experience; Canadian immigration policy; social movements, Canada; and Canadian political history. She is the author of *Voices Raised in Protest: Defending North American Citizens of Japanese Ancestry, 1942-49* (UBC Press, 2008) and numerous book chapters and journal articles.

## 'Nisei' and 'Sue Sada': Negotiating Race, Gender, and Family in the Nikkei Press of Canada and the United States

This presentation will be an investigation into the 'Ann Nisei Says' columns published in *Pacific Citizen*, a popular Japanese-American newspaper published (eventually) out of Salt Lake City, Utah during the incarceration period of WWII. These columns were also periodically published in *The New Canadian*, a Japanese-Canadian newspaper. But *The New Canadian* also featured several other female writers, among them 'Sue Sada'. In the main, these columns addressed issues concerning second-generation women but also commented on broader themes such as family, prejudice, resettlement and generational strife.

#### Ann Nisei Says: Traveling is Fun--- But Go Light

Nisei women are doing a lot of traveling these days. They're moving to relocation centers, they're going east to school, they're traveling out on work furlough with their husbands.

Traveling is fun -- if it's light and when you clamber aboard a train with four bags, all full of brim and carelessly packed, you're apt to be letting yourself in for a lot of extra work.

If you have to go through it, go to find your box of papers, two more to find that extra shirt, and through still another that magazine, you're going to be all worn out from pulling your bags, going through them and putting them up on the rack again. So do, before you get aboard, in out a list of indispensables for your trip -- and send everything in with your baggage.

Generally, one light bag or suitcase and a small vanity box will do all you need for a two or three day trip.

The vanity box will hold everything you need for those innumerable trips to the washroom where you just want to tidy up, to correct hair, to put on fresh make-up. The suitcase will hold freckles of clothing and whatever you need on the trip.

Your small box be sure to have following: comb, powder, lipstick, cleansing cream, tissues, nail and remover, soap, toothbrush and brush, small mirror.

#### Ann Nisei Says: Some Colleges Offer Subjects Off The Beaten Track

Back in pre-war and pre-evacuation days most nisei entered state colleges or a state university as a natural after-high school procedure. This year the nisei are entering schools of vastly different types, discovering for themselves that education is not a standard article.

Many things come into the picture when one selects his school. There is the question of tuition fees, out-of-state fees, locale, courses desired, teaching methods, cost-of-living, etc. Some of this information can be obtained from the National Japanese American Student Relocation Council, which has been doing such admirable work in relocating nisei students. More detailed information can be obtained by writing the school or university in question.

There is many a U. S. school today that is distinguished by its progressive teaching methods, by its practical approach to present-day problems, by its special attention to subjects general disregarded by most schools.

We might suggest, for instance, Black Mountain college in North Carolina, one of the most progressive cooperative schools in the country, and perhaps the best known school of its type. Its small student body helps in building and maintaining the school, it is made to feel particularly a part of the college.

If you are a graduate student or an upperclassman interested in the social sciences, you may find the New School for Social Research in New York City just what you are looking for. This is a school for professionals, for teachers, for the serious student who wouldn't bother with student body activities anyway. Courses at the New School are as streamlined and modern as its handsome new chromium-fronted building. Most students are part-time students. The school's faculty is a distinguished one, has included Yano Kuniyoshi for many years.

Thursday, March 13  
4:00 pm, SSC 5220

Refreshments 3:30 pm  
SSC 5230

For More Information email:  
[Merassis@uwo.ca](mailto:Merassis@uwo.ca)

#### Ann Nisei Says: Some New Hints On Application of Finger Nail Polish

There are probably a baker's dozen ways to apply finger nail polish. Doubtless you have your own method. But perhaps you'll get a hint or two from hearing about other methods.

How often do you give yourself a manicure? Despite the ads which claim that nail polish will last for ten days, we've never had any such luck, and neither, we believe, have you. Generally speaking, we don't think any brand of polish lasts any longer than any other. You'll just have to find the polish that you think lasts longest on your nails.

Most of us have to do all sorts of things that weak have with even the best of manicures. We do dishes, wash out clothes, do housework, work in an office. If your hands get especially rough treatment, you'll have to decide either to give yourself frequent thorough manicures, or else to dispense completely with nail polish -- at least with the very dark polishes. Nothing looks worse than bright, chipped nail polish. And it's hard to prevent that under present day conditions, when we're always working with our hands.

You'll want to give yourself a good manicure at least once a week. Because nail polish remover is so harsh, we suggest you give your hands a good hot oil treatment before applying new polish. (Just rub hot olive oil into your hands, soak in oil, if possible. Allow at least fifteen minutes for this.) Then wash your hands in soapy water, dry, and you're ready for a new manicure.

Of course you'll shape your nails, filing down where necessary, and pushing back the cuticle with a cotton tipped orange stick. As for filing the tips, we're agin' overly long and sharply pointed nails. They're pesky.

Now for finger nail polish. Apply this in long strokes covering

#### Ann Nisei Says: Here's Wartime Recipes to Prepare Oriental Dinners

Oriental food stores in this country are pretty hard these days, as you doubtless know. Formerly imported Japanese and Chinese delicacies have pretty much disappeared from the culinary scene, and Chinese restaurants are learning to do without a good many items they formerly considered indispensable.

Nevertheless, Oriental cooking still keeps its reputation. This is possibly due to the fact that most Oriental recipes are highly adaptable. When one item is scarce, another can be substituted. And few cooks can give you an exact recipe for any dish. It's a little of this, a handful of that, and season to taste.

Here are a few recipes that don't call for anything you haven't got or can't get.

For instance:

- Fried Chicken with Ginger -
  - 1 2-lb. chicken
  - 1 Tablespoon chopped fresh ginger root
  - 2 Tablespoons sherry or whiskey
  - 1 Tablespoon sugar
  - 3 Tablespoons soy sauce
- Have chicken cut into serving pieces. Salt and dust lightly with flour. Brown well in hot fat. Cover and cook until nearly done. Drain off all grease, remove chicken from pan and heat pan until sizzling hot. Place chicken back in pan and cover with remaining ingredients, which have been mixed together. Cover immediately and steam for 5 minutes.

Neo-Easterners who are becoming used to the novelty of quantities of duck and geese in meat markets might appreciate the following recipe:

- Duck and Pineapple, Canton
  - 1 4-lb. duck
  - 1/2 cup soy sauce
  - 1 Tablespoon sugar
  - 1/2 teaspoon salt
  - 1 ginger root, ground
  - 1 clove garlic
  - 1/2 cup oil
  - 2 cups water
  - 1 pineapple
  - 1 cup water
- Wash duck, cut into pieces. Dip in mixture of soy sauce, sugar, ginger root, and salt. Add with garlic to fat, which has been heated in heavy