IKEBANA INTERNATIONAL

San Diego Chapter #119
www.ikebanasandiego.org

December 1, 2025

I bite into a persimmon	*kaki kueba*
And a bell resounds--	*kane ga naru nari*
Hōryūji	*hōryūji*

Masaoka Shiki (1867-1902)

No Board Meeting

General Meeting – December 17, 2025, Room 101 Balboa Park Casa del Prado
3rd Wednesday vs 4th Wednesday

Holiday Showcase December 17 –
Showcase Arrangements – All members welcome to display regardless of experience. Register with Winnie Davis davis91977@gmail.com
Potluck Luncheon – Bring something yummy!
Donations – Children's Toys or cash (all Salvation Army donations stay in San Diego).

Ikebana International Iwaya Fund: All donations benefit our Chapter and are matched to benefit Iwaya Endowment Fund to benefit various Ikebana projects and education. www.ikebanaiwaya.org Please see attached Donation Form.
Special and Ways & Means Sales – Buy, buy, buy!

An Introduction to Ikebana – January 21

General Meeting January 28 – Featured will be a demonstration by Grand Master Akiko Bourland (Ohara).

Report on General Meeting November 19

Deborah Warriner hosted a fun workshop learning ways to manipulate Aspidistra leaves for ikebana arrangements. Each participant received 3 leaves and instructions on manipulating techniques, and supplied his/her own container, kenzan, and 1 flower. View the video at:
Aspidistra Workshop Video

Japanese Friendship Garden & Museum

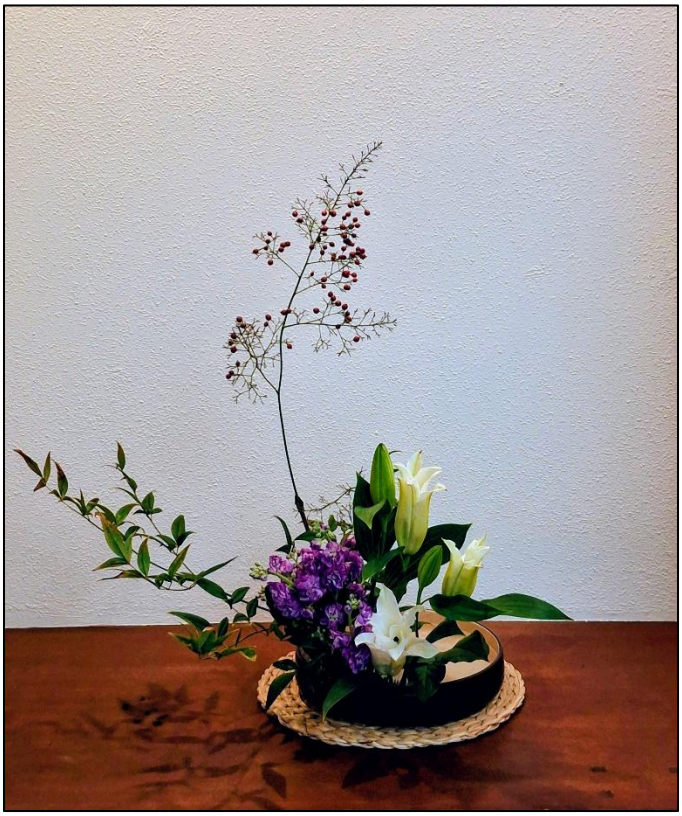
Tokonoma photos from November: Please contact Debbie Warriner at dswarriner.sd@gmail.com for information. https://www.niwa.org/
https://www.ikebanasandiego.org/gallery#tokonoma-arrangers

The following members have signed up to do a Tokonoma Arrangement in December: Pui Lan Ng; Judi Bowes; Sharon Bristow; and Dorie Goldman. I will send reminders to all arrangers individually, as well. I will bring the 2026 JFGM Calendar to the December General Meeting and encourage all arrangers to sign up for at least two weekends during the new year. Thank you!

Debbie

Sue Elsayeh

Carole Scott



Aya Zervas

Deborah Warriner

Balboa Park Parking Update –
[https://www.nbcsandiego.com/news/local/balboa-park-paid-parking-passes/3933492/]
Starting in January, visitors to **Balboa Park** will be able to purchase a monthly, quarterly or annual parking pass under a program approved by the San Diego City Council on 11/18/25. City residents can apply for discount rates through a city website using address verification starting in January. Park employees, volunteers and those with an ADA placard will continue to be able to park for free. A free tram service will continue to serve visitors, going from the Inspiration Point parking lot to a variety of stops within Balboa Park.

On Jan. 5, 2026, when the city begins to charge to park in Balboa Park, residents can choose to pay $30 for a monthly parking pass, $60 for a quarterly pass or $150 for an annual one. Non-residents can pay $40, $120 or $300 for the same levels.

- Level 1 lots, located in the core of the Central Mesa area, would be subject to the highest rate -- $16 per day and $10 for up to 4 hours for nonresidents and $8 per day and $5 for up to 4 hours for city residents. These include: Space Theater, Casa de Balboa, Alcazar, Organ Pavilion, Bea Evenson, Palisades and South Carousel
- Level 2 lots would be priced at $10 per day for nonresidents and $5 per day for residents. These include: Pepper Grove, Federal, Upper Inspiration Point and Marston Point
- Level 3 lots would also be priced at $10 per day with the first 3 hours free. Resident rate: $5 per day with the first 3 hours free. This includes the lower Inspiration Point lot

Starting January 5, 2026, the **San Diego Zoo** will charge a $16 daily parking fee for non-members, while City of San Diego residents will pay $8. **San Diego Zoo members will receive complimentary parking, but must register their vehicle(s) online through the Member Parking Portal before or after arriving at the lot**. The fee for non-members is the same as the city's fee for general parking in Balboa Park.

Visit our Website and Social Pages – https://www.ikebanasandiego.org/ - Remember to check the Members Only section for updates.

Contact JLVONH@gmail.com for password

Facebook https://www.facebook.com/Ikebana-International-San-Diego-Chapter-119-312812938756549/

Instagram https://www.instagram.com/sandiegoikebana/

YouTube https://youtube.com/@ikebanainternationalsandiego

Working Past 100? In Japan, Some People Never Quit.
[https://www.nytimes.com/2025/11/01/]

Japan has about 100,000 people who have lived for a century or more — the most in the world, and more per capita than in any other country. The frailty that comes with age is creating challenges for Japan, where a record-low birthrate means ever more retirees and fewer working-age people to support them.

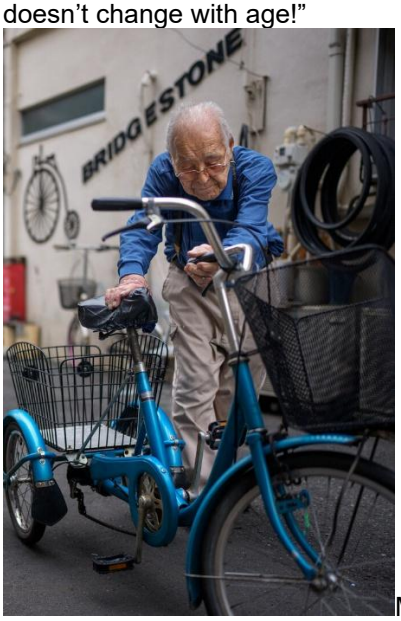
But for some people, reaching 100 is just another milestone in a full life. We met five remarkable centenarians who credited their longevity to eating well, Japan's affordable health care, exercise and family support. But for these five, there is also something else: their work.

The Bicycle Repairman

As a 12-year-old, Seiichi Ishii was walking home from school one day when he came across a "help wanted" sign in the window of a bicycle repair shop in the Shitamachi district of Tokyo. He had always admired the long navy jumpsuits that bike repairmen wore, and he wanted to step into one himself.

More than 90 years after that start, Mr. Ishii is still fixing bikes at his own shop. Though the legs of the jumpsuit are too long for his shrinking body, he goes to bed every night excited about the customers who might show up the next day. "If I die here, in my workshop, I

will be happy," he said. "I am a working man, and that doesn't change with age!"



Mr. Ishii, 103, loves removing bolts and tires and puzzling out how to piece everything back together, though his hands have grown shaky and his vision is blurrier than in his younger days.

Mr. Ishii remembers living through the war, when nothing was guaranteed. His income from the repairs supplements a monthly pension of 50,000 yen, or about $330. "You never know what will happen," he said, making miso soup for one in the cluttered kitchen behind his shop.

Working on bikes brings him even more joy than singing karaoke, which he does every Sunday at his favorite snack bar. He rides a tricycle to get there. On special karaoke outings, he wears his old jumpsuit with the hems rolled up.

The Ramen Chef

Five or six days a week, Fuku Amakawa works the lunch shift at her family's ramen restaurant alongside her son and daughter, using long chopsticks to swirl egg noodles in pork broth and sprinkling chopped spring onions into bowls filled with hot soup.

"I can't believe I've managed to work this long without getting bored," she said while disinfecting serving trays.

Ms. Amakawa, 102, says she has always been a bit stubborn. She put off her arranged marriage as long as she could. But after she made the leap, she opened the restaurant with her husband. Its 60th anniversary was this year.

"It is really beautiful that I can still work. Physically and emotionally, it changes the quality of my life," she said, sitting below an autographed photograph of Takuya Kimura, a singer and actor who visited the restaurant last year. Ms. Amakawa's skin glistens, which she attributes to all the steam in the kitchen.

One of her biggest fears is losing the ability to walk, and she says the work helps her stay fit. Last year, she felt pain in her chest and panicked, afraid she was having heart problems. But a doctor told her not to worry: It was just muscle pain, from lifting heavy pans.

The Farmer

Bright yellow rapeseed flowers, Masafumi Matsuo's favorite, filled the fields behind his home when he was young. He loved the mild bitterness of the vegetable, which turns sweet when cooked, and which he farmed and sold. But his son, who now runs the family farm, decided to replace the flowers with rice, a less laborious crop to maintain.

Mr. Matsuo, 101, also grows eggplants, cucumbers and beans across different seasons. "I work to stay healthy," he said on a July morning, dragging a plastic stool out into the field, where he sipped water during breaks from watering his rice seedlings.

Mr. Matsuo was born, grew up and raised three children in his town, which is nestled in the mountains of Oita, a coastal prefecture on the southwestern island of Kyushu. His wife died four years ago, which devastated him. Every morning, he climbs the stairs, clutching the railing, to the second floor, where he has made a Buddhist shrine to his wife, and brings her freshly cooked rice.

Mr. Matsuo, who survived esophageal cancer and, at 99, a bout of Covid, spends his weekends playing with his year-old great-grandson, Toki. After farming each day, he goes inside to rest at his kotatsu, a heated table that's covered with heavy blankets. He slides down into their warmth, as grasshoppers bounce around on the windowsill behind him.

The Beauty Consultant

Tomoko Horino always knew there was more in store for her than staying home. Inspired by a saleswoman she had met, she wanted to sell makeup. But she was a young mother of three, and cultural norms meant it would not be considered proper for her to work.

At 39, she ran into an old friend whose husband was recruiting saleswomen for the same makeup brand she'd fallen in love with years before. With her children older, she took the job. Ms. Horino loved seeing her customers' faces light up as they tried a new lipstick color or foundation that she'd suggested.

"When I first tried on makeup, I felt so pretty," she said. "I wanted to make others feel the same way."

Her husband, who worked in an office, wasn't happy to have a wife who also worked, but the family was in a dire financial situation. All he asked was that she knock on doors where she wouldn't be recognized. She complied, traveling at least an hour from home to sell her products. Soon she was making more than he was.

Now widowed and living alone at 102, she makes her sales over the phone, with only occasional home visits. Keeping busy helps her fend off loneliness. She spends the rest of her time knitting, feeding tuna-flavored kibble to the neighborhood cat, and waiting for neighbors to drop by for a cup of oolong tea. Though she has outlived most of her clients, she's never considered quitting her job.

"I love making people feel beautiful," Ms. Horino said. When she sees a customer's self-confidence rise, "that is the most important and joyful part of this," she said.

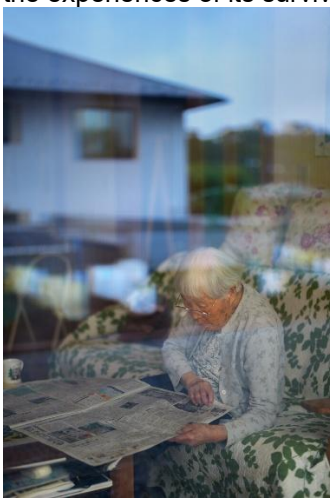
The Storyteller

When Tomeyo Ono plopped onto a cushion to begin her performance, there was total silence. Then, from somewhere deep in her petite body, she started to recite the folk tale of a bull and a baby bear, with perfect enunciation.

As she spoke, she gestured wildly with her hands, the audience hanging on every word. At the end, the room filled with applause.

With a repertoire of 50 stories, Ms. Ono is a teller of minwa, or folk tales, a career she took up for fun after turning 70. "I've never had a proper job before, can I do this?" she said she thought at the time. "I was raised in the suburbs, and girls didn't know that we could have dreams back then."

Now 101, she is the oldest, and loudest, member of a storytelling collective. After the 2011 tsunami washed away her home in Fukushima, she vowed to incorporate the experiences of its survivors into her work.


"I'm living to tell my stories," Ms. Ono said, tears rolling down her cheeks. She said she was terrified by the idea of folk tales, or memories of the tsunami, being lost.

Every day, she writes in her journal and eats natto — a sticky dish made from fermented soybeans — folded between two pieces of fluffy white bread. Occasionally, she dozes off while reading the newspaper as her daughter-in-law tidies up around her. "I get special treatment because I'm the oldest," she chuckled.