



MAYUMI UEJIMA-CARR

PRESIDENT OF TABLE FOR TWO USA

Mayumi is President of TABLE FOR TWO USA (TFT), a non-profit organization, started in Japan, which has expanded globally. She started her career at Accenture where she led global consulting projects in Marketing and Sales. After receiving an MBA in International Management from the Thunderbird School of Global Management and with a strong desire in improving health, she began work for the pharmaceutical company Eli Lilly as a brand manager. Now she is heading TFT, an NPO devoted to promoting healthy eating while providing healthy school meals to children in need. She is a Fellow of US-Japan Leadership Program.

As part of TFT's work, she has recently launched an educational project called: "Wa-Shokuiku (和-食育) -Learn. Cook. Eat Japanese!-" (<http://www.wa-shokuiku.org>). Wa-Shokuiku combines the Japanese words "Washoku" which refers to Japanese food and, "Shokuiku", food education. This project aims to teach elementary to high school students in the U.S. about Japanese food and foodways through hands-on cooking and learning activities. Less than a year after launch, the Wa-Shokuiku Program is being provided to over 1,000 students in Boston, New York, Washington D.C. and California. The goal is to make the program available to students nationwide.

In addition, she has been leading through TFT a "Change the World with Onigiri (Rice ball) #OnigiriAction" campaign (<https://onigiri-action.com/en/>). This unique global action uses onigiri as a symbol of love by teaching how to make it at workshops at events and schools all over the U.S while raising money for students and schools in need. The Onigiri Action received the Marketing 3.0 Award at the 3rd Asia Marketing Excellence Awards (AMEA) for being a socially responsive marketing organization in mind, heart, and spirit. She does believe that people coming together to share food can change the world.

She lives in Washington DC with her husband, 8-year-old daughter and 5-year-old son. She successfully implemented the Wa-Shokuiku project at her home. Her American husband makes healthy Japanese style bento boxes for her kids everyday and both kids have developed the skills to make a perfect triangle shaped onigiri



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ARTISAN MARKETPLACE

Ceramics by Robbie
Saving Graces, featuring vintage
heirlooms by Lana Sigg
#Onigiri Action Station and Photos
American Pearl Company
Gina Latendresse

COLLABORATING ORGANIZATIONS

Consulate General of Japan
Nashville Chamber of Commerce
Sister Cities of Nashville
Tennessee World Affairs Council

OTSUKA ART COLLECTION

On display today, works by serigraph artist Hisashi Otsuka,
a generous gift to JAST made possible by Ms. Eva Havlicek in support
of our educational and community outreach programs.

Table centerpieces, Scott Wieland of Meadowbrook Clay.
Arrangements by Melissa Marie Floral Design

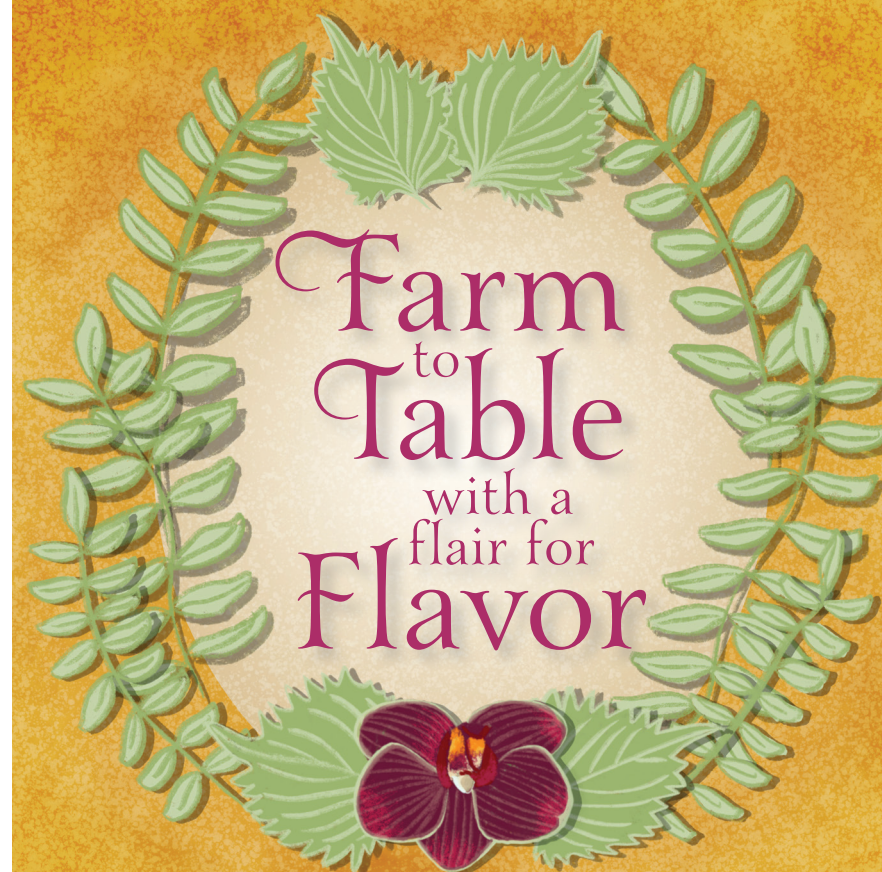


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*JAST is a qualified 501(c)(3) nonprofit corporation founded in 2000 to create economic benefit by
facilitating lasting bilateral relationships with Japan.*

FOURTH ANNUAL
WOMEN'S LEADERSHIP FORUM
& NETWORKING LUNCHEON



TUESDAY, NOVEMBER 13, 2018

11:00 A.M. - 2:00 P.M.

**GREEN DOOR GOURMET,
WEST NASHVILLE**



12:30 P.M.

REMARKS PROGRAM

Farm to Table

with a
flair for Flavor

FEATURING:

MAYUMI UEJIMA-CARR,
President, Table for Two USA

SARAH GAVIGAN,
Chef and Founder, Otaku Ramen and Author,
Ramen Otaku: Mastering Ramen at Home
(Released Today by Avery/Penguin/Random House)

MODERATOR:

TERRY VO,
External Affairs, Comcast Cable Communications, Inc

QUESTIONS & ANSWERS
WITH MAYUMI, SARAH & SYLVIA

1:15 P.M.

CLOSING REMARKS & WRAP-UP

NETWORKING & ARTISAN
MARKETPLACE RESUME

2:00 P.M.

PROGRAM CONCLUDES

Guests are also invited to explore
The Green Door Gourmet On-Farm Market
at their leisure



SARAH GAVIGAN

CHEF AND FOUNDER, OTAKU RAMEN AND AUTHOR

Ramen Otaku is a guide to ramen for the home cook, from the chef behind the beloved Nashville ramen shop, Otaku Ramen. Author Sarah Gavigan is otaku. Loosely translated, she's a ramen geek. During her twenty years working in film production and as a music executive in Los Angeles, Gavigan ate her way through the local ramen spots, but upon moving back to her native Nashville, she found she missed the steaming bowls of ramen she used to devour. So she dedicated herself to mastering the oft-secretive but always delicious art of ramen-making and opened her own shop within a few years. While her knowledge of ramen is rooted in tradition, her methods and philosophies are modern; Gavigan's 40+ recipes are accessible to the home cook who wants to learn about the cuisine but would sometimes rather make a quick stock in a pressure cooker than labor over a vat of liquid for twenty-four hours. *Ramen Otaku* strips the mystique from ramen while embracing its history, magic, and rightful place in the American home kitchen.



SYLVIA GANIER

PRESIDENT AND CO-FOUNDER, GREEN DOOR GOURMET

Sylvia Harrelson Ganiem, the farm operator, brings years of farm and restaurant experience as well as a passion for food and education. Her background, growing up on a dairy farm in North Carolina, melds with her many years in the restaurant business, including being chef and owner of her former Nashville based establishment, CIBO. Sylvia is passionate about growing delicious, nutritious food and providing patrons a beautiful place to come and experience food, flowers, and farming firsthand.

In its fourth year, JAST's Women's Leadership Forum and Networking Luncheon brings together corporate, political, philanthropic, governmental and non-profit sector leaders to inspire and empower a network of champions for active leadership roles for women in decision-making at all levels of society. Future prospects for peace and prosperity require that greater numbers of women step up and take the lead!

The 2018 Forum features conversations with three distinguished women whose passions led them to pursue their dreams in the culinary realm, with a focus on bringing to local communities - and to the world - fresh, healthy, and flavorful food - from farm to table, with a flair for flavor, from Japan with love!

THANK YOU FOR JOINING US!

10:30 A.M. – 2:00 P.M.
PROGRAM

11:00 A.M. AND 1:30 P.M.
OPTIONAL GUIDED EXPERIENCE
OF GREEN DOOR GOURMET
“BEHIND THE SCENES”

11:00 A.M.
INFORMAL NETWORKING

REFRESHMENTS

ARTISAN MARKETPLACE
& BOOK SIGNING
WITH SARAH GAVIGAN

NOON
WELCOME REMARKS

LEIGH WIELAND,
CEO, JAST

SYLVIA GANIER,
President & Co-founder, Green Door Gourmet