

80th Birthday Celebration of Nita Capina Jaurigue



Nita Capina Jaurigue



From L-R, Ladelle, Phread, Wynnie, Nita Capina Jaurigue, Bert, Jean



From L-R - First row: Cedric, Joyce, Second row: Ayi, Nita Capina Jaurigue, Clarissa, Third Row: Phread, Wynnie, Mike, Vanessa, Casey, Ladelle, Krystina, Chris, Dave, Jil, Jean, Miriam, Ces, Bert

Are we out...

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out of the woodwork and sticking their necks out.

It may be a little too soon. Conservatives predict a second and even a third wave of foreclosures within the next 2 years, if the unemployment rates do not improve. It took about a decade to recover from the last mild recession. If history repeats itself and barring unforeseen circumstances, it may take a bit longer than a decade for this one. Of course, your guess is as good as mine.

The Dow Jones Industrials are showing signs of a slight uptick, despite the daily ebb and flow of gains and losses, still driven by greed and fear (what else is new?), and hovering on the 10,000 mark after its precipitous fall in the recent past, amid the greatest, harrowing financial scandals and con jobs of all time in Wall Street. Remember Madoff and his ilk? Nearly everyone who had any dollar invested in Wall Street lost big with retirees and small investors seeing their next eggs disappear in a cloud of smoke. The greatest challenge for Wall Street these days is not financial in nature. It is the absence of soul. The same is true for capitalism. Its failure stares us all in the face.

The reality on the ground is much different though. The employment picture is still bleak with more than 10% of the American work force unemployed. Federal, state and city as well as

private sector budget cuts are still coming and are already marrow deep. Mandated furloughs are cutting deeply into incomes. Workers who get to keep their jobs after massive corporate layoffs, do not know whether to rejoice because they get to keep their jobs or cry in despair since now they get to do the work of those who were asked to leave, maybe 2 to 3 people's jobs, at less pay. Welcome to Stressville! A sword seems to hang over one's head as you wait for the next round of layoffs. There was a time when companies kept you and valued you for your loyalty and contribution. Now, soulless corporate greed dictates that they ax their older employees to save on pension costs and hire new graduates instead for smaller pay, all in the name of profit.

It's a domino effect. Since healthcare providers have suffered massive losses in enrollment because of the moribund state of affairs in the business sector, they have no choice but to increase the fees they charge their remaining members in order to operate efficiently and as lean as they can and keep their heads above water.

The malls may be full of people but the shopping itself is much, much less, with just the basics at reasonable prices being snapped up. The discount stores are encountering competition from high-end stores who are slashing their prices at almost the same level as the discount stores. It is bloody out there in the retail

world with everyone competing for the consumer's dollar. This competition will come to a head this holiday season when retailers will have to pull out all the stops to gain market share.

On a personal note, I saw a friend's shop in a well-known shopping mall with the big sign, "Quitting Business!" and I felt sad for her and all other entrepreneurs who have no choice but to throw in the towel. The string of shops she operated with such panache and glamor, has been successful for more than 2 decades until this recession came along. I am sure she is fine and will be back with a vengeance. She just needs some time to bask in the calm and sunshine that comes after a storm.

There may be encouraging signs, that is, if the media is to be believed, but the full scale and impact of this recession on the ground with ordinary people, is far from over. Just ask your colleagues, friends and neighbors. We may need to assess the situation with a wary eye, filtering propaganda from truth while reading between the lines, and treading even more carefully during this long and slippery road to recovery.

Feedback and requests as well as to inquire about advertising in any or all of the 6 print editions of Asian Journal in California, Nevada and New York/New Jersey and/or advertising in the Print Edition Online of Asian Journal, e-mail monette.maglaya@asianjournalinc.com thank you to those who gave feedback.

'One Community, One People of God'

THE St. Anne's Special Fundraising Committee of Jersey City, NJ would like to thank the parishioners, friends and relatives for their support in their "Operation Typhoon Victims in the Philippines" last Oct. 3 (Saturday) and Oct. 4 (Sunday) after each mass. The generosity helped them raise \$1,210.00 for the victims of typhoon Ondoy. The donation was remitted to Caritas Manila, a leading Catholic agency for social services and development in the Archdiocese of Manila and a leading provider of technical assistance to social service and development ministries in the five other Metro Manila dioceses through their PNB Peso Account at Pandacan, Manila branch with PNB Receipt No. CPN -2009-0018107. ■

Walmart brings...

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men in gangster and decade costumes and women in flapper costumes and decade costumes. Adults and kids alike can look to Walmart's expanded selection of costume make-up, including fake eyelashes, glitter make-up, brightly-colored hairspray and wigs for their unique costume idea.



AN EVENING WITH TONY MELOTO. You are cordially invited to an evening with Tony Meloto of Gawad Kalinga on Nov. 6 from 6pm-9pm at the Wuzz Up Restaurant at 8 Bedford Avenue in Bergenfield, NJ 07621. Donation is \$15 (Buffet Dinner -includes gratuities) Pay at the door. Parking available. For more information, pls. contact Tet & Jing Sta Maria (201) 647-5530; Juliet & Joe Lariosa (201) 724-1052; Edgar Mariano (201) 982-1267; or Sonny & Beth Ramirez (201) 993-9170. To know about Gawad Kalinga, log in at www.gk1world.com.



FILIPINO FOOD FESTIVAL AT THE UN. The United Nations Philippine Cultural Society held a "Filipino Food Festival" on September 29, 2009. The event featured the best of Filipino food and delicacies, Philippine products/crafts enjoyed not only by Filipinos but by International staff members of the United Nations. Proceeds of the event are being sent to the victims of the latest typhoon that hit the Philippines. In the photo are officers and volunteers of the UN Philippine Cultural Society. Shown in photo are (front row): Emma Dumalag, Tina Salita, Rose Gaddi, Haydee Maramara, Vivian Talambiras-Cruz, Elmer Sampaga; (back row): Ben Velasco, Joel Picache, Del Gow, and Judith Puyat-Magnaye.

Halloween Entertaining on a Budget

Halloween is on a Saturday this year, which means more families plan to entertain and attend parties. Walmart offers a large selection of partyware at

unbeatable prices*. Shoppers can also choose from a wide assortment of spooky décor items for only \$2 or select a 'Best Halloween Costume' trophy for their guests for only \$5.

(Advertising Supplement)



TILAPIA TEMPURA

Indispensable in the preparation of Hearty Filipino meals and dishes.

- Jufran Sweet Chili Sauce
- Datu Puti or UFC Soy Sauce

Available in your favorite Oriental and Filipino stores nearest you. For more product inquiries or recipes please email: nutriasia@gmail.com.

INGREDIENTS

- 500 g Tilapia fillets
- 1 pc calamansi
- 1 pc egg
- ½ cup all-purpose flour
- Golden Fiesta Cooking Oil
- water
- 1 tsp sugar
- 1 tbspc Datu Puti or UFC Soy Sauce
- 1/2 Jufran or UFC Sweet Chili Sauce
- 1/2 tbspc grated ginger
- 1 1/2 tbspc grated radish salt and pepper

PROCEDURE

1. Dry Tilapia fillets with paper towel. Squeeze calamansi over tilapia, then set aside.
2. Mix all-purpose flour and enough water to make a batter. Beat egg, then add to the batter. Mix well.
3. Preheat cooking oil in a frying pan. Slice fillets into equal pieces. Dip each tilapia fillet into the batter and then fry in the oil. Remove from oil when golden brown. Let rest until oil is released.
4. Mix water and sugar. Let boil until sugar is melted, then let cool. Add the soy sauce, sweet chili sauce, ginger, and radish. Season with salt and pepper. Serve while the tilapia is still warm.