



UCHINANCHU

THE VOICE OF THE HAWAII UNITED OKINAWA ASSOCIATION

www.huoa.org

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The Journey to the Virtual Okinawan Festival 2020

By Lynn Miyahira

It's amazing to think that the Virtual Okinawan Festival started off as a blank sheet of paper. Back in April/May of 2020, we had no idea what a "virtual festival" was and it was hard to imagine what we could possibly do in the face of a global pandemic.

The HUOA's first venture into live streaming events was our Yuntaku Live show, which was broadcasted live on Facebook on April 14, 2020. The show was the brainchild of HUOA Vice President David Jones. After seeing other musicians do similar shows, David fearlessly charged ahead with the idea of creating a live show via our social media channels. Our first guest was Kenton Odo, *shihan* of Ryukyu Koten Afuso Ryu Ongaku Kenkyu Choichi Kai USA. This was three weeks into the first stay-at-home orders, and people were hungry to hear live Okinawan music! Our first video was announced via email with less than 24 hours notice, yet we had over 6,300 views that first night. As we realized the success of this new platform and the power it had to connect people even when we couldn't be physically together, we knew we were on to something good.

Very soon after that first Yuntaku Live episode, we started discussing the difficult decision to cancel the Okinawan Festival at the Hawaii Convention Center. We realized that the COVID-19 pandemic wasn't going to disappear anytime soon and for the sake of the health and safety of our volunteers and attendees, as well as financial concerns of holding such a large event under such uncertain conditions, the HUOA decided to cancel the event.

So, there we were in early May, staring at a blank sheet of paper trying to brainstorm ideas for what we could do for a virtual event. A small core team of us with varying degrees of video and digital content experience threw together a long list of ideas and created an overall vision based on other vir-

tual events we had seen. We wanted this to be an event that used the advantages of the online platform, like reaching an international audience, and didn't feel like a sorry substitute for the real festival.

That's when the Hawaii Tourism Authority (HTA) called to let us know that although we had to cancel our regular Okinawan Festival, there was still a possibility that they could sponsor a virtual event. The proposal was due in four days. We quickly drafted a proposal for a "Virtual Okinawan Experience" and created a proof of concept video to show our HUOA Board of Directors and the HTA. Then, the CPB Foundation called and said that they would also like to sponsor our event, even if it's virtual. I am forever grateful for the faith that HTA and the CPB Foundation had in us early on, while our plans were still just ideas on paper. Their support allowed us to dream big and think of all the possibilities of what a virtual festival could be. Thanks to them, many other sponsors also came

on board and we had the financial support to take risks and try new things.

Once June came around, our core group of volunteers began researching and testing various platforms and putting together a timeline for the entertainment program, similar to how we would do for the regular Okinawan Festival. We used our weekly Yuntaku Live show as a testing ground for many of the ideas we had for the Virtual Okinawan Festival. For those of you who watched the shows during this time, you probably noticed that we had a lot of audio and video issues. We tested new equipment and digital platforms with funny names like Zoom, Streamyard, OBS and a digital audio mixer called Voicemeeter Potato.

July was crunch time, and we started our weekly planning meetings with a larger core group of volunteers to focus on all the other aspects like the

OUR JOURNEY TO VIRTUAL OKINAWAN FESTIVAL 2020

MARCH/APRIL	MAY	JUNE/JULY	AUGUST	SEPTEMBER
3/22 - STAY-AT-HOME ORDERED 4/14 - FIRST YUNTAKU LIVE 4/22 - CORE MEETING DISCUSSING CANCELLATION	5/06 - CANCELLED HCC OKIFEST 5/20 - CREATED VISION FOR VIRTUAL FESTIVAL EXPERIENCE 5/27 - FIRST CONCEPT PRESENTED TO BOARD	JUNE - RESEARCH, TESTING, AND PROGRAM CREATION 7/09 - WEEKLY PLANNING MEETINGS BEGIN 7/22 - PROOF OF CONCEPT TO BOARD AND WE ARE HUOA INSTRUCTIONS GIVEN	8/02 - BEGAN RECORDING AT HOC FOR SOME GROUPS 8/03 - VIDEO EDITING BEGINS 8/12 - DRIVE-THRU ANADAGI EVENT CANCELLED 8/24 - 500 GB OF VIDEO CONDENSED DOWN TO 6 HOURS OF CONTENT 8/25 - NEW STAY-AT-HOME ORDER PUT IN PLACE 8/28 - PRACTICE WEBINAR SESSION 8/30 - FIRST VOF PRACTICE SESSION	9/01 - HUOA MARKETPLACE / EAT PAGES CREATED 9/02 - FINAL VOF PRACTICE SESSION 9/03 - FINAL CORE MEETING SEPTEMBER 4,5,6 9/04 - IMMIGRATION WEBINAR 9/05 - VIRTUAL FESTIVAL DAY 1 / BON DANCE 9/06 - VIRTUAL FESTIVAL DAY 2

VIRTUAL OKINAWAN FESTIVAL, CONTINUED ON PAGE 3

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President's Message

By Lynn Miyahira



CELEBRATING 120 YEARS OF UCHINANCHU IN HAWAII
HAWAII UNITED OKINAWA ASSOCIATION

Ukaji Deebiru.

It is with deep gratitude that I say *mahalo nui loa* and *ippee niffee deebiru* to everyone who supported us through our very first Virtual Okinawan Festival that took place September 4-6. It was an incredible experience for everyone involved, and I'm happy to report that we reached 60,000 people all over the world and raised \$34,000 in individual donations over the weekend! We have truly discovered a new way of engaging with audiences and the virtual festival is a bold step in a new era of the HUAO.

The Virtual Okinawan Festival was one of the many transformations of the Okinawan Festival that we have witnessed over the decades. From McCoy Pavilion, to Thomas Square, to Kapiolani Park, and the Hawaii Convention Center, we have adapted our festival to meet the growing needs of our community.

In 2020, we once again revamped the festival to meet the needs of our community to stay socially connected while remaining physically apart. Regardless of the venue, what always impresses me the most about our Okinawan community in Hawaii is our deep sense of connectedness – our spirit of *yuimaaru* – and that we find ways to help each other even when there seem to be so many obstacles in the way.

When COVID-19 first hit, many people said to me that 2020 was such a “junk” year to be HUAO president. However, I feel exactly the opposite – this is the best year for me to be president of HUAO and I'm incredibly proud of the programs we have created in spite of the global pandemic around us.

Sure, it's been very challenging with no playbook to follow. Everything is different, and nothing can be done the same way it's been done before. But the fact that we can't do things the same way has also been a blessing, as it has forced us to do things differently and setup online processes that we did not have before. I know that the foundations we have built this year – whether it's the online marketplace or online meeting platforms – will continue to help us into the future. As we move toward digitizing the way we reach out to our members, I'm incredibly excited for the future of our Okinawan community here in Hawaii.

On October 29, we will celebrate *Uchinanchu no Hi*, or Worldwide Uchinanchu Day, with another virtual event to celebrate with other Uchinanchu all over the world. This day was established at the 2016 Worldwide Uchinanchu Taikai as a way of celebrating the Okinawan diaspora and the success of our Uchinanchu communities all over the world. The actual day in Okinawa is October 30, but since they are 19 hours ahead of us, we will celebrate on the 29th. The virtual event will start at 7 pm and more details about the program will be coming soon. Stay tuned!

The rest of 2020 is still a little unclear, and it is unlikely that things will go back to the way we knew them for some time. But what we know for sure is the we can adapt, change, or pivot to survive and thrive in this new environment. We yearn for a return of in-person events when we can celebrate with each other, hear live music, eat food together, and dance *kachaashi*, but, until then, we must keep each other safe and continue to be vigilant against the coronavirus. Please continue to wear masks, practice social distancing, and keep each other safe.

We are all in this together! *Tagee ni chibarayaa!*

UCHINANCHU

Uchinanchu is the newsletter of the Hawaii United Okinawa Association. Although subject to change, issues will be published bi-monthly. Volunteer writers are welcome. Send your name, address and telephone number to Uchinanchu Newsletter, Hawaii United Okinawa Association, 94-587 Ukee St., Waipahu, Hawaii 96797. E-mail articles to huaa@huaa.org. Uchinanchu reserves the right to edit all material for clarity and accuracy.

HUAO President Lynn Miyahira
Executive Director Jon Itomura
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ADVERTISING INFORMATION

Uchinanchu reaches over 9,700 households. For advertising rates and more information, contact us at: Tel: (808) 676-5400 – Email: huaa@huaa.org – www.huaa.org



UCHINANCHU

Ippee Niffee Deebiru... Mahalo!

Uchinanchu is our voice — the voice of the Hawaii United Okinawa Association, its members, and the “home” we all built together, the Hawaii Okinawa Center. By sharing information and experiences, *Uchinanchu* keeps us connected as a family, dedicated to preserving, sharing and perpetuating our Okinawan cultural heritage.

Every dollar donated — along with the valuable income from advertising - helps offset the cost of publishing *Uchinanchu*. HUAO sends a sincere *ippee niffee deebiru* to the following donors. Mahalo for keeping *Uchinanchu* alive and thriving.

Uchinanchu Donors July 1 to September 30, 2020.

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Production costs for Uchinanchu have escalated due to increases in circulation, labeling expenses and postage. Your contribution to help defray some of the expenses is greatly appreciated.

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Please make check payable to HUAO (memo: Newsletter Fund)
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2020-2021 CALENDAR OF EVENTS



The year at a glance!



Events are subject to change.

- October 29 Uchinanchu no Hi Celebration
- October 30 Purple Friday
- Nov 15, 2020 Virtual Craft Fair (more details soon) to Jan 15, 2021
- Yuntaku Live! Every Tuesday at 7 pm HST on Facebook and YouTube
- Jan 16, 2021 Virtual Uchinanchu of the Year & Installation Celebration

Check HUAO website - www.huaa.org for more information.

save the date!

SATURDAY, JANUARY 16, 2021 2021 VIRTUAL UCHINANCHU OF THE YEAR & INSTALLATION CELEBRATION

The Ginowan Club is in the process of planning next year's installation and UOY celebration and decided to do a virtual event due to the COVID-19 gathering restrictions. The theme for next year is *Chimugukuru Tiichi* (ALL HEARTS UNITE AS ONE)

Next year will be just as challenging as this year. We've had to adjust and will make the best of any situation. We are asking clubs to send in their Uchinanchu of the Year the (UOY) honorees by October 31, 2020.

We plan to do a program booklet and present an entertainment program honoring the UOY, and of course installing new officers. More details to follow. We thank all of the club presidents in advance for helping to make their selection for their UOY. Let's all make it happen!

Chimugukuru Tiichi, All Hearts Unite As One.
Ippee Niffee Deebiru!
Patrick Miyashiro
President-Elect 2020

VIRTUAL OKINAWAN FESTIVAL, CONTINUED FROM PAGE 1

120th Anniversary of Okinawan Immigration Webinar in partnership with Center for Okinawan Studies at the University of Hawaii at Manoa. We also had our very first drive-thru *andagi* sale at the Hawaii Okinawa Center on July 19, which turned out to be a huge success!

We had hoped to record many of our performing arts groups to create new videos, but by late July, the COVID-19 cases began to rise sharply, and we were only able to have one recording session before we decided to cancel the rest. By this time, we had gathered a small team of new video editors

and engaged our Hawaii Okinawa Today video crew who had tons of past footage that we could use. We also decided to cancel the second drive-thru *andagi* sale that we had planned for September 7, as another stay-at-home order looked highly probable.

In early August, our video editing team began editing what started out as 500 GB of video and condensed it down to six hours of content. This was a massive feat that took an estimated 1,000 hours of video editing by just a handful of people. I was blown away by the dedication, time and effort that our video team put in to create high-quality videos that would wow audiences all over the world. They are the real stars of the Virtual Okinawan Festival and I am thrilled that we were able to engage a new generation of HUOA volunteers who will help us move forward in the digital era.

With September around the corner, we also had to setup the HUOA online marketplace where we could sell festival t-shirts, facemasks, bon dance towels, our *Uchinanchu Annuals* and many other items, such as the facemasks handmade by our Monday Crafters. This online marketplace was envisioned as a platform that HUOA would continue to use in the future – not just for the Virtual Okinawan Festival – to sell merchandise throughout the year. Setting up the online platform took a lot of research and testing but figuring out the process for fulfilling all the orders and tracking inventory was also no small task.

By September 1 our online marketplace was up and running and we were overwhelmed by the amount of support that was pouring in from the community. We also posted a list of Okinawan-owned restaurants on the Okinawan Festival website and encouraged the community to support them during this difficult time. Many of the restaurants and food businesses noticed a huge uptick in sales during the Virtual Okinawan Festival and called to thank us for the support.

There are so many people to thank, that it would take a whole page of this newspaper just to list the names of everyone who contributed. If you would like to meet some of the people behind the scenes, please watch Episode 21 of our Yuntaku Live series on the HUOA YouTube page. In fact, if you want to relive the moment, you can watch the entire Virtual Okinawan Festival on YouTube!

I'll never forget the feeling when we played the final *Kachaashi* video and rolled the credits that Sunday evening – it was a feeling of joy, relief and pride all rolled up into one. *Ukaji Deebiru* – it is because of all of you that we were able to successfully navigate the journey to our first Virtual Okinawan Festival. 🇺🇸

TOTAL VIEWERS: 64,245

YOUTUBE (SAT):

51,586 Impressions
15,652 Views (23,478 Viewers)
Geo: USA, Japan, Argentina, Brazil, Peru, India, Mexico, Canada, South Korea, UK, Australia
Age: 65+, 55-64, 45-54, 35-44, 25-34, 18-24

YOUTUBE (SAT BON DANCE):

26,900 Impressions
3906 Views (5,859 Viewers)
Geo: USA, Japan, Argentina, Peru, Brazil
Age: 65+, 55-64, 35-44, 45-54, 25-34, 18-24

YOUTUBE (SUN):

43,902 Impressions
10,061 Views (15,091 Viewers)
Geo: USA, Japan, Argentina, Peru, Brazil, Canada, Mexico
Age: 65+, 55-64, 45-54, 35-44, 25-34, 18-24

FACEBOOK (SAT):

51,000 Impressions
7,404 Views (11,106 Viewers)
Geo: HI, CA, Okinawa Prefecture, Oregon, NV, Lima Region, Tokyo
Age: 65+, 45-54, 55-64, 35-44, 25-34, 18-24

FACEBOOK (SAT BON DANCE):

9,800 Impressions
1,986 Views (2,979 Viewers)
Geo: HI, CA, Okinawa Prefecture, Oregon, NV, Lima Region, Tokyo
Age: 65+, 45-54, 55-64, 35-44, 25-34, 18-24

FACEBOOK (SUN):

20,000 Impressions
3,821 Views (5,732 Viewers)
Geo: HI, Lima Region, CA, Okinawa Prefecture, Oregon, NV, AZ, Tokyo
Age: 65+, 55-64, 45-54, 35-44, 25-34, 18-24

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#Okifest2020: Photo Contest Winners (Ohana)

The Hawaii United Okinawa Association encourages documentation of the Okinawan Festival by sponsoring a photo contest. Our goal is to gather and archive photos from the event to preserve the rich history of Okinawan culture in Hawaii.

A total of four prizes were awarded this year – two winners for each theme: Ohana (Family) and Show us your Food! Prizes included a HUOA mask, bon dance towel, Island Princess gift basket, Sunrise Restaurant and Rainbow Drive In gift cards and merchandising.

Images are also posted online. Please visit www.okinawanfestival.com to see the photos in color. For the first time this year, we opened voting up to the public. A big mahalo to all of the participants who submitted entries and to all of you who voted for your favorite pictures!

Coverage of Ohana winners in this issue, Show us your Food! Winners will appear in the next issue of the Uchinanchu newsletter.

Photo Contest: Ohana Winner Nicki Uechi

I'm a fourth generation *Uchinanchu*. My mother (Hanashiro from Yomitan Club) is 100 percent *Uchinanchu* and my father (Uechi from Ishikawa Club) is 50 percent.

My maternal grandparents actually lived in Okinawa until their passing. My parents, siblings and I would often spend summers in Okinawa (Takahara) visiting our grandparents and uncle. We would catch *semi* (cicadas) in my grandparents' garden, stroll through Heiwa Dori in Naha, shop at San-A "Depato," visit the Churaumi Aquarium, learn about Okinawan history/culture at Shuri Castle, the Himeyuri Shrine, Okinawa Museum, and Gyokusendo Cave. All of this, of course, while eating *andagi*, Okinawan *soba*, *tonkatsu*, *goya champuru*, and *taco rice*! I'm reminiscing (and salivating) as I write this... I miss Okinawa! I can't wait to take 4-year-old Timmy and 2-year-old Emi there one day soon!

My family and I grew up attending regular Sunday temple services at Jikoen Hongwanji with our aunties, uncles, and cousins. Besides attending the annual Okinawan Festival, it has also been a tradition for all of us to attend the Jikoen bon dance together. These events still bring our extended family together to this day, and they now include our fifth generation *kodomo*! Attending these cultural events are like reunions for us. It's so nice to see family and friends and be able to catch up with everyone!

At family gatherings throughout the year, my brother often entertains us with the *sanshin* that our "Okinawa Grandpa" purchased for him in Naha, while all the cousins dance to the music. Our favorites include *Miruku Munari*, *Dynamic Ryukyu*, *Asadoya Yunta*, and *Tinsagu Nu Hana*. We have our own little bon dance!

Ever since I can remember, it's been our family tradition to attend the Okinawan Festival each year. My parents would book a hotel room for the Labor Day weekend to enjoy the festival, return to the hotel for a quick rest, then walk back to the festival for dinner and to participate in the bon dance.

Each year, we also wake up early on Saturday – the first day – just to make sure we're able to purchase the festival t-shirts in our sizes! Now that I have two young children of my own, I'm so happy to be able to introduce them to our rich Okinawan culture. We were bummed that the in-person festival had to be canceled this year due to COVID-19, but we were so thrilled to see on social media that there was going to be a Virtual Okinawan Festival (VOF)! I immediately marked it on our calendar; we wouldn't miss it!

In preparation for the VOF, I made sure the kids' special outfits were ready to go. We woke up early and excited for the weekend! We ordered Okinawa *soba* and *rafute* from Utage. Of course, *andagi* was a MUST as well, so we also stopped by Teruya Andagi. We couldn't wait to get home to enjoy our Okinawan lunch together as a family. My husband, son, daughter and my parents gathered around the TV and enjoyed the entertainment from front row seats on the two days. The



Emi playing paranku with the jikata on the TV.

kids even gave us special live performances – dancing and playing their paranku drum shouting "IYA SASA!" alongside the virtual entertainment. Also, *ippe nihei debiru* for hosting the fun photo contest this year. It was an eventful day! We are proud to be *Uchinanchu*! 🍷

Ohana Winner: Sherry Asato Miyashiro

This contest was a fun distraction. Lots of our extended family and friends had a blast and really got into it. It really touched my heart to see how happy my mother was watching the Virtual Okinawan Festival. The Okinawan Festival came right into her bedroom – how cool is that!

Mom was glued to the iPad on both days, and she watched the bon dance, too! She usually sleeps a lot, so for her to stay up was pretty amazing. Mom's name is Sumiko Asato, 92, and a member of the Hawaii Katsuren Chojin Kai. She is a second generation *Uchinanchu* and her parents were from Hamahiga Island. My dad's parents were from Nago. Me? I'm 100 percent *Uchinanchu*. We are members of Katsuren Chojin Kai and used to be active with Nago Club, but not since my dad passed away a while ago.

Mom doesn't wear glasses, doesn't take any medication, and doesn't need a walker – gotta be because she is 100 percent Okinawan!" The things my mom enjoys are listening to Okinawan music and watching *odori* or any type of Okinawan cultural events. She especially loves bon dance music because it is so familiar to her. You can literally see the joy coming out. Her head starts to move from side to side; she smiles and starts singing and humming along, saying *iya-sa-sa!*

I remember going to bon dances at Jikoen when I was in elementary with her and my dad. Such fond memories! Also, when I was in elementary school, my mom and my aunties got all the girl cousins to take *odori* lessons from Kikue



Because of these virtual opportunities, my mom now can experience and enjoy what is out there. She prefers not to leave the house so all of this getting streamed right into her bedroom is perfect.

Kaneshiro sensei. She and my dad thought it was important to instill that Okinawan culture from when we were young. I am forever grateful for that.

After watching a "Yuntaku Live" episode recently, my mom said to me: "There is something about Okinawan music that just touches your soul..." I couldn't have said it any better. There is always a background story to each song. Maybe that was the "something" that my mom was talking about?

For the Virtual Okinawan Festival, I made sure that my iPad was all juiced up and ready for her. After the program began, I don't think she even left to go to the bathroom. I brought lunch to her room and checked in on her periodically.

I had to do some work, so I was watching on another computer. We ordered food from Utage and had an early Okinawan dinner the night before (Friday). My intention was to prepare and fry some *andagi*, but the ingredients

are still sitting on my kitchen table. Intentions were good, execution not so good.

I feel lots of gratitude towards EVERY SINGLE PERSON that helped put all of that together in such a short amount of time. It is just mind-blowing what you guys did it and how you did it. It is that Okinawan spirit to not give up and find other ways to make it work, work together, and have fun while doing it. All of your efforts, time, creativity, compassion, and hard work did not go unnoticed and is much appreciated. What all of you did touched so many people and made this VOF a total success. 🍷

Event: Purple Friday
Date: Friday, October 30, 2020
Time: 8:00am Hawaii Time
Place: Online - shophuoa.com

- NEW Monday Crafter items: handcrafted - great for gifts! More masks: new prints and limited stock
- NEW Products
- HUOA-logo products
- Okinawan-themed greeting cards from Emi Ink
- Books from HOC's gift shop collection
- Past Okinawan Festival T-shirts on SALE
- Remaining stock of 2020 Okinawan Festival t-shirts (very limited quantities) 🇺🇸



Uchinanchu no Hi Celebration

At the closing ceremony of the 2016 Worldwide Uchinanchu Taikai, former Okinawa Governor Takeshi Onaga declared October 30 to be Sekai no Uchinanchu no Hi (Worldwide Uchinanchu Day). "Let us celebrate the fact that we are all Uchinanchu," he said. "Let us celebrate and establish today, October 30, World Uchinanchu Day, and let us engrave it with pride on our Uchinanchu souls."

This year, HUOA will be celebrating this day on Thursday, October 29, from 7-8 pm. We are excited to present another virtual event celebrating this special day on YouTube and FaceBook. We will be featuring our member clubs that will include new, never-seen videos and our favorite clips from the past.

Please join us while you sit and relax and dine on dishes from your favorite Okinawan restaurant that serves Okinawan food or from your favorite Okinawan-owned restaurant.

Presented by:

Hawaii United Okinawa Association

When: October 29, 2020, Thursday • Time: 7 - 8 pm

Where: YouTube / FaceBook

Come join us and learn about: Club Histories, Immigration Stories, Special Club Events, Fun Facts

We will also include: Highlights of the Virtual Okinawan Festival Kachashi Time

Help Needed for Kin Garden

We are looking for volunteers with masonry or tile work experience. The corrosion of the granite map in HOC's Kin Garden has gotten worse and needs to be repaired. Please contact Clayton Uza at clayton.u@huoa.org or call 676-5400.



AMEMIYA

MAYOR 20/20

Gusuuyoo, chuu wuganabira,

My name is Keith Amemiya and I'm running for Honolulu Mayor. I decided to run for Mayor because my heart has always been in public service. My first career was as an attorney, but after a few years I realized that I wanted to do more to serve the community around me. During high school, my best friend's family took me into their home because my family was experiencing hardship. That act of kindness changed my life, and that family taught me the values of love, compassion, generosity, and service.

As Mayor, my priorities will be protecting our health, diversifying the economy so that it is stronger and more resilient, and caring for our environment so that we can create a strong vibrant future for us and our children. My time as Executive Director of the Hawai'i High School Athletic Association reminded me that all we do now will determine the future of our children. I believe we owe it to them to approach our work with long term impacts in mind.

I am thankful for the Uchinaanchu community's contributions to the diversity of cultures here on O'ahu. I look forward to working with you all to address our island's future. I believe when we come together as one, we can solve anything. My Uchinaanchu friends taught me the terms "ichariba choodee" (*once we meet we are forever connected like family*) and "yuimaaru" (*the spirit of working together*). I embrace those words wholeheartedly as I humbly ask for your vote to serve as Mayor of the City and County of Honolulu.

Ippee Niffee Deebiru!
Keith Amemiya

VOTING DATES

Oct 27: Last day to mail completed ballots

Oct. 28 to Nov 3: Drop off completed ballots to a voter service center or place of deposit

Nov. 3: General Election

For more information on how to vote, go to <https://elections.hawaii.gov/>

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CELEBRATING 120 YEARS OF UCHINANCHU IN HAWAII
HAWAII UNITED OKINAWA ASSOCIATION

Ikuyu Madin

A CAPITAL CAMPAIGN OF THE HAWAII UNITED OKINAWA ASSOCIATION

The Hawaii United Okinawa Association would like to acknowledge the following individuals, families, organizations and companies who have donated or pledged to our Campaign. Since our last report, we received \$2,150. We are humbled by the support and the confidence you have displayed through your generous donations. The Hawaii Okinawa Plaza will be our testament to the future of Okinawan culture in Hawaii.

Magukuru Kara Ipee Nifee Deebiru. From our hearts, thank you very much.

IKUYU MADIN KAI – 200 FOR 2M CAMPAIGN

(Joined members who have either donated or pledged \$10,000 or more to the 2M Campaign.)

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Preserving Our Legacy

2019 TO 2020-ANNUAL GIVING PROGRAM



October is the last month of our Annual Giving Campaign. We thank you for embracing the theme "Ukaji deebiru - Celebrating 120 years of Uchinanchu in Hawaii" and generously come forth and contributed towards the success of our organization.

This year's program received a total of 774 donations, representing \$144,710. We are proud to report that, through your generosity, the 2020 campaign ranked in the top 5 since 1990. We truly appreciate your support and the confidence you have shown in us and hope for your continued support for our Annual Giving Campaign. *Ippee Niffee Deebiru!*

The following list of donors reflects contributions from July 1 to September 30, 2020.

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Hawaii Okinawa Plaza Tenant Feature: State Farm Agent Jeremy Dunaway

State Farm Agent Jeremy Dunaway was born and raised on the island of Kauai and moved to Oahu after graduating from high school. He attended the University of Hawaii at Manoa where he earned a Bachelor's in Business Management from the College of Business Administration.

Jeremy has been in the insurance industry since 2005. His State Farm agency recently relocated from Wahiawa town to the Hawaii Okinawa Plaza.

Jeremy is the father of a son and a daughter, both in elementary school. He spends most of his time working, exercising, and caring for his children. His non-insurance hobbies/interests are in architecture, real estate, investments, and finance.

Jeremy's State Farm Agency primarily focuses on auto and home insurance. State Farm is the largest personal auto/home insurer in the United States and in Hawaii. Jeremy is very excited that he found a new home at the Hawaii Okinawa Plaza. He would enjoy meeting you and encourages you to contact him if you have any insurance related questions.



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July 1 - September 30, 2020

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Continued on page 10

First Annual Okinawan FEASTival: A Celebration of Okinawan-owned Restaurants, Nov. 2 to Nov. 8

By Shari Y. Tamashiro

From the opening of American Cafe in 1923 to today, there has been a strong tradition of over 350 Okinawan-owned restaurants in Hawaii. Many of the original restaurants have closed, but there is a new generation operating today. In the spirit of *Yuimaaru* (communities supporting one another, especially in times of need), we are asking the community to help support these local Okinawan-owned restaurants that are desperately struggling to survive during this pandemic.

How Can You Help? GO EAT! Okinawan FEASTival is a time we can celebrate our Okinawan-owned restaurants by ordering Okinawan food, discovering new eateries by checking out their FEASTival specials, and finding new favorites dishes. At the end of the week, the hope is that you will know all the Okinawan-owned restaurants on the island. FEASTival is a time to explore new places and revisit old favorites!

SPECIAL DISHES FOR FEASTival! A number of the Okinawan-owned restaurants are connecting to their roots and creating special Okinawan-inspired dishes that will only be available during FEASTival week! For the most up-to-date information, visit huoa.org. Here's what we have so far:

Gochi Grill in Downtown is working on a special for FEASTival, perhaps *Soki Soba*.

Hank's Haute Dogs in Kaka'ako will be offering "Hank's Andadog," Portuguese Sausage *Andagi* on a stick! Limited number will be sold online (hankshautedogs.com) and in-store.

Heiho House in Kaimuki (292-9457) is a newly opened gastropub-style *izakaya*. They are trying to come up with a special for FEASTival.

Henry Loui's Restaurant in Mapunapuna (833-3728) is working on a special for FEASTival.

Hibachi Honolulu in Kaka'ako will be offering *Rafute* Bowls & Plates, as well as Okinawan Sweet Potato Haupia Pie. Call 762-0845 to pre-order.

Ige's Halawa Lunch & Catering will be making a special FEASTival mixed plate that will include their exclusive sweet & sour pig's feet and other Okinawan items. They will also be selling *Andagi* by the Dozen for \$5. Both will be pre-order/pre-pay beginning 09/24. Email jacie@igeshalawa.com to order.

Kin Wah Chop Suey in Kaneohe is offering a FEASTival deal. During the week, mention FEASTival and for orders \$50 and over they will add in a free Pork and Bittermelon dish. Call 247-4812 to place a take out order.

Pagoda Restaurant in Town will be creating a "Rafute KC Waffledog" on the weekend. They are replacing the hot dog with shoyu pork! You will be able to place pre-orders at: pagodahawaii.com Note: Pagoda will possibly be teaming up with Aloha *Andagi* and Aloha *Awamori*.

Scoop Scoops in Town is a newly opened local sherbert shop. They will be offering a special *zenzai* with a *kokuto* (brown sugar) drizzle. Pre-orders will be taken at 722.1556.

Sunrise Restaurant in Kapahulu will be offering Pig Feet Soup, Okinawan *Soba*, Spare Rib Soup, and *Nakami* Soup during the week. Place pre-orders at 737-4118.

Tatsuo's by Sand Island Access Road will have Shoyu Pork and Spare Rib Soup on special. They are also selling homemade *namasu*, *takuan*, *kimchi*, and many pickled things. Call 841-2044 to pre-order.

Utage Restaurant in Kalihi will be offering their Okinawan *Kandabajushi*, rice porridge with sweet potato leaves on Tuesday and Friday. This is in addition to the 9 Okinawan dishes on their regular menu. *Andagi* available on Friday. Place pre-orders at 843-8109.

Support Beyond FEASTival Week..



The Okinawan FEASTival will only run for a week but these businesses will need our *kokua* throughout the year. Whatever you can do to help will be greatly appreciated. Consider "Okinawan Tuesdays" and getting food on their slow day or purchasing Gift Certificates for Christmas presents/prizes (or a gift to someone furloughed or unemployed) or try to visit each place on the list. If you have suggestions or creative ideas on how the community can help these businesses, please email pigsfromthesea@gmail.com.

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HONORING THOSE WHO PAVED THE WAY

Here's to our pioneering ancestors who immigrated to this country, seeking the American dream. With only their family name and the shirt on their back, they did what they had to do, so that we, their descendants, can do what we want to do today.

Each one of us has a story to tell about our family history ... and every story has a message. The one theme that runs through each of our stories, including that of the Kuba family, is that with resilience, grit, and determination our forefathers provided for their children a better life than their own.

For many of us, third generation and beyond, little remains besides our family name, that carries on the spirit of our forebears.

Thus, the name "Kuba awamori" pays tribute to all immigrant pioneers who came before us, seeking a better life.

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Celebrating Okinawan Food!

We are extremely lucky to have so many Okinawan dishes regularly available for us to eat. Not just for a special week but ALL YEAR. Here is a breakdown:

Hide-Chan Restaurant in Moili'ili: *Miso Rafute* (specialty), *Goya Tempura*, Okinawan Sweet Potato Tempura, *Moyashi Chanpuru*, *Goya Chanpuru*, Okinawa Soba, Pigs Feet Soup, Pigs Feet Soba, Sparerib Soup, Sparerib Soba, *Nakami Soup*, *Nakami Soba*.

Sunrise Restaurant in Kapahulu: Okinawan *Yakisoba* (specialty), Okinawan Soba, Okinawan Miso Soup, Pig's Feet Soup, Spare Rib Soup, *Goya Champuru*, Shoyu Pork, *Yasai Champuru*, Okinawan Tempura.

Utage Restaurant in Kalihi: *Nabera Chanpuru* (specialty), *Goya Champuru*, Okinawan Pig's Feet Soup, Okinawan Soki Soba, *Nakami Chanpuru*, *Nasubi Chanpuru*, Okinawan Miso Soup, Shoyu Pork, *Soki Soup*, *Andagi* (Fridays), *Kandabajushi* (Tuesdays).

Izakaya Naru: Okinawan Taco Rice, *Rafute*, *Goya Champuru*, Okinawan Soba, *Jimami Tofu*.

Masa & Joyce in Kaneohe: *Andagi*, *Jyu Shi Me*, Okinawa Soba, Pigs Feet Soup.

Ethel's Grill in Kalihi: Okinawan Taco Rice and *Goya Champuru*.

Chez Kenzo Bar & Grill: *Goya Champuru*.

The Full Line-Up Of Okinawan-Owned Restaurants:

12th Avenue Grill, Ala Kitchen Hawai'i, Aloha Beer Company, Chez Kenzo Bar & Grill, Ethel's Grill, Gochi Grill, Gyotaku (multiple locations), Hank's Haute Dogs, Heiho House, Henry Loui's, Hibachi Honolulu, Hide-Chan, Highway Inn, Ige's Aiea, Ige's Halawa, Ige's Mapunapuna, Kam Bowl, Karai Crab, Kau Kau Grill, KC Waffle Dog, Kin Wah, Koromo, Masa & Joyce, Masa's Cafeteria, Morio's Sushi Bistro, Mr. Ojisan, Palace Saimin, Popeye's Chicken Franchise, Rainbow Drive In (multiple locations), Restaurant Kuni's Waipahu, Roy's Restaurants, Sakana Grill, Shige's Saimin Stand, Square Barrels, Sunrise, Tatsuo's Hawaii, Utage, Zippys (multiple locations). Sweets: Asato Family Shop, Chocolate + Vanilla, Kilani Bakery, Samurai Snacks Hawaii, Scoop Scoops. **Andagi:** Aloha Andagi, Da Andagi Guy, Ige's Aiea, Ige's Halawa, Masa & Joyce, Teruya Andagi.

Help! We are still looking for Okinawan-owned restaurants not on this list. We are also looking for neighbor island partners that can identify Okinawan-owned restaurants and food-related businesses on each island.

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Email would be better, we would reply you back within 24 hours

Congratulations on the Virtual Okinawan Festival!



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- Norma Liu
- Eydie Lum
- Gina Maeda
- Shari Martin
- Clyde Matsumoto
- Isabelle Y. Matsumoto
- Julie Matsumoto
- Kenneth & Diane Matsuura
- Kenneth M. & Amy K. T. Mijo
- Gail Minami-Judd
- Tamlyn Miyagawa
- Harry Miyahira
- Linda Jean Miyahira

- Lynn Miyahira
- Stephanie Miyasaki
- Ethel A. Miyasato
- Faye Miyasato
- Gainor Y. Miyashiro
- George & Lynn Miyashiro
- George Miyashiro
- Giselle Miyashiro
- Marla Miyashiro
- Maureen Miyashiro
- Patrick Miyashiro
- Peggy Miyashiro
- Catherine S. Morishige
- Leslie T. Morishige
- Cori Muraoka
- Brandy Nagamine
- Leslie Nagamine
- Yoko Nagamine
- Beverly Nakada
- Therese Nakadomari
- Zoe Nakaki
- Stacie T. Nakama
- Roy N. & June N. Nakamasu
- Jessie Nakamoto
- Rylan Yukio Nakamoto
- Cayleen Nakamura
- Stephen Nakanishi
- James S. & Norma R. Nakasone
- Mitsuko Toguchi Nakasone
- Daniel S. Nakaza
- Patsy Nanbu
- Katherine Ng
- Jane Nishihara
- Miki Nishihara
- Kenton & Kris Odo
- Kelsie Okamura
- Roy & Thelma Okino

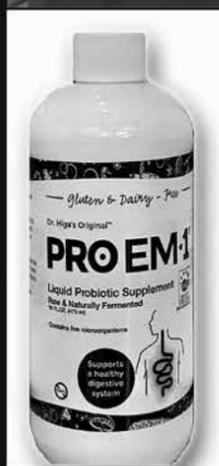
- Stefanie Okuda
- Raymond H. & Betty Okuhara
- Stanley K. Onaga
- Jeffrey Ono
- M. M. & L. Y. Ono
- Cary Oshiro
- Catherine R Oshiro
- Lianne Oshiro
- Masanobu Oshiro
- Patsy K. & Wallace S. Oshiro
- Yoshimori Oshiro
- Madoka Osugi
- Mitchell Owan
- Norman Oyakawa
- Annette M. Platt
- Veronica Prado
- Jason Raquinio
- Gail Sakagawa
- Lance Sakamaki
- Cynthia Sakamoto
- Cecelia Sasaki
- Renee Sato
- Yukiko Shelton
- Len Shimabukuro
- Amy N. Shinsato
- Amy Shiroma
- Craig Shiroma
- Estelle Shiroma
- Lynette Shiroma
- Wendell Smith
- Donne Soga
- Grace Straszewski
- H & U Inc. dba Sun Noodle
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Continued to page 11

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CLUB NEWS

our clubs, our future

Club News – Hui O Laulima

Aloha. Laulima sends its greetings. It has been a trying year for our club, as I am sure all of you are experiencing. ZOOM meetings and cancelled activities have become part of our vocabulary this year. In December, we will be installing our 2021 officers via ZOOM.

Next year, HOL will be led by Gwen Fujie as President; President Elect Jane Au; Vice Presidents Cynthia Uza and Jocelyn Ige; Recording Secretary Laura Ajimine; Corresponding Secretary Miyoko Hata; Treasurer Sonette Muramoto; Assistant Treasurer Bertha Arakawa; Auditor Barbara Kuba; and Past President Audrey Gibo. We would like to thank Audrey for her wonderful and selfless service and welcome Gwen as our leader for 2021.

This year, Laulima will be creatively fundraising in a COVID-safe manner. On November 7, in partnership with Cerebral Palsy (CP), Laulima will be collecting clothing donations for this worthy non-profit. (Laulima will be compensated the amount of stuff it collects.) Individuals can drop off their donations at two locations. On November 6, Friday, at the Hawaii Okinawa Center from noon to 4 pm and on November 7, Saturday, at the CP warehouse at 505 Kaaahi Street in Iwilei from 8:30 am to 11:30 am. The only items that will be accepted are gently used clothing, outerwear, shoes, bedding, pillows, curtains, towels, tablecloths, purses, belts, and scarves.

Donors will drive up to our volunteers – Volunteers will unload the garbage bagged items from the vehicle – Donor will drive away – A Covid, contact free donation.

If you can help Laulima and need to clean your closet, this would be a perfect opportunity. Talk/text/email our Fund Chair Sharon at 389-8446 or smiyashiro808@gmail.com if you have any questions.

Not to be outdone, our Cookbook Committee has created a really nice OKINAWAN gift idea for the community. Laulima will be offering its award-winning cookbook “Chimugukuru,” at a special holiday price. In addition, Laulima also has a reversible Okinawan print apron available and when purchases total over \$50, customers will receive a free Okinawan fabric mask. (See ad in this issue of Uchinanchu)

To all, be safe and have a happy holiday from the ladies of Hui O Laulima. 🍷

Continued from page 10

HUOA DONATIONS

- Sandra & Wayne Takahashi
- Verna Takamoto
- Stacey Takanishi
- Henry T. & Jane H. Takara
- Lisa Takata
- Helen Takenouchi
- Christine Takushi & Tyler Tamashiro
- Satsuki & Mia Tamaki
- Jeff Tamanaha
- Mari Tamanaha
- Thomas Tamanaha
- Cyrus K. Tamashiro
- Kellie Tamashiro
- Stanley Tamashiro
- Drusilla Tanaka
- Matthew Tanaka
- Stacey Tanaka
- June Tengan
- Jennifer Terao
- Martha Terao
- Jennifer Terukina
- Naomi Terukina
- Ethel M. Teruya
- P. Tochiki
- Terry Togashi
- Kristie Tokifuji
- Bonnie Tokita
- June Tokuda
- Ronald Tokuda
- Jacqueline Toma
- Wayne & Sandy Toma
- Brandon Tomita
- Sharon Toyama
- Casey Toyofuku
- Carol Tuhako-Cook
- Virginia Tully
- G. Ken Uechi
- Darwin Uesato
- David Ueunten
- Janet & Kenneth Umemoto
- Karl M. Umemoto
- Roberta Umeno
- Paula Usita
- Elisa Uyehara
- Toshiko Uyehara
- Clarence Uyema
- Arline Uyeunten
- Courtney Velazquez

- Rumi Villarreal
- Terrell Walker
- Petra M. Wallace
- Wesley H. Waniya
- Bryce Watanabe
- Emily Watanabe
- Gail Watanabe
- Michelle Whaley
- Chadwick and Gayle Wong
- Marcia Yamada
- Mika Yamazaki
- Carl & Sandra Yanagi
- Bruce Yanagida
- Sandra Yanagi
- Yonashiro Chojin Kai
- JoAnn M. Yoshida
- Keone Young
- Ann K. Yuuki

- In memory of Alvin Jinko Tohara & Helen Harue Arakawa Tohara
- In memory of Herbert & Ruth Asato by Mona Asato
- In memory of H. Jiro & M. Kama Higa by Shinyu & Jane Kuniyoshi
- In memory of Kinsho and David Kaoru Higa by Liana Hanson
- In memory of Saburo Higa & Yasuo Shimaburo by Dorothy Bert Sharon Higa
- In memory of Kenneth H. Kaneshiro by Elizabeth Kaneshiro
- In memory of Mr. & Mrs. Wallace Kiyabu by Patricia Monteith
- In memory of Richard & Yoshie Matsuda & Hana Arakaki by S. Walker
- In memory of Kozen & Yoshie Nakama by Aileen Hiramatsu
- In Memory of Holly E. Takara by Howard & Jane Takara
- In memory of Yoshiko Tamanaha by Won & Jane Lee
- In memory of Raymond Tamotsu & Mitsuko Tengan by Skye Darnell
- In memory of Scott H. Toyama by Lori Toyama
- In honor of Lynn Miyahira from iQ360
- In honor of Seimo & Sueko Yonamine Oshiro by Jane Oshiro Tesoro
- In honor of Chester & Hatsumi Toguchi 🍷

Note to Readers: Political campaign advertisements are paid for by the candidate, candidate committee and/or supporters. Campaign ads provided herein do not represent or reflect the views or opinions of HUOA and HUOA does not endorse, support or provide any actual or in-kind contributions to any issue, candidate, candidate campaign committee or political action committee.



HUOA Kariyushi Hour with Umichiru

Tune in to KZOO Radio (AM 1210) every Sunday from 4-6pm for Okinawan music, up-to-date news from Okinawa, and upcoming community events. The “HUOA Kariyushi Hour” starts at 4 pm and features a great selection of both Okinawan classics and O-Pop, as well as special guests.

Okinawan Proverb

Katadii shai ya Utu ya njiran

English:
You can't clap with one hand only.

While it's not impossible to do things by yourself, much more success can be attained when working cooperatively with others.

Source: *Uchinaaguchi kugani kutuba. Okinawan Gold Proverbs. Shimakutuba classes at Hawaii Okinawa Center.*

Uchinaa-guchi

(Okinawan language)

Word of the Month

September

Kata-tii, *n.* One hand; single hand

October

Utu, *n.* A sound; a noise; a report (of guns); a din; a roar; a crash

(Excerpted, with permission, from the Okinawan-English Wordbook, by Mitsugu Sakihara, edited by Stewart Curry, University of Hawaii Press, Honolulu, 2006)

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HUOA SCHEDULE OF EVENTS

Mark Your Calendar!

HOT

"HAWAII OKINAWA TODAY" SCHEDULE

Important notes for our November-December calendar entries:

*Any event not already cancelled or postponed will be subject to change given the unforeseen actions that may be taken by the State and County, including entries marked 'TBD'

** All 2020 EC and BOD meetings will be conducted on ZOOM video conference until further notice

November 2020

11/11 Executive Council Meeting--ZOOM Video Conference, 7pm

11/15/20 Virtual Craft Fair
-1/15/21

11/18 Board of Directors Meeting--ZOOM Video Conference, 7pm

11/26 THANKSGIVING DAY--Holiday Observed

December

12/2 Executive Council Meeting--ZOOM Video Conference, 7pm

12/25 CHRISTMAS DAY--Holiday Observed

IMPORTANT: All entries listed below continue to be on hold until further notice.

- Classes • Other Meetings at Hawaii Okinawa Center
- HUOA Sanshin • Ichi Go Ichi E • Ikebana • Karaoke nite
- Monday Crafters • Okinawan Genealogical Society meetings • Uchinaaguchi

**Subject to Change (entries as of 9/28/20)

Our new episodes premiere on the first and third Saturday of the month at 7 pm and repeat the following Thursdays at 5 pm on 'Olelo Community Media Channel NATV 53. No Hawaii Okinawa Today (HOT) show is aired on the fifth Thursday of a month. All of our shows are submitted in high definition (HD) format. 'Olelo currently offers HD programming on Hawaiian Telcom's channels 1049 and 1053.

All 'Olelo shows are streamed on the Internet at www.olelo.org. Our latest shows are available on-demand on the same 'Olelo website at: What's on; OleloNet Video On demand; then search for keyword "Okinawa". The HUOA website www.huoa.org has links to the site.

This TV schedule is also available on the HUOA website, which will be updated should any changes occur.

Because of the pandemic, 'Olelo has allowed us to show previously-aired shows in place of new shows. So, we are taking advantage of that, and you will see some re-runs of episodes that we hope you will enjoy. You can express your choices by emailing hot@huoa.org.

Nov 7, Sat 7 pm, Nov 12 & 19 Thurs 5 pm - (Re-run) Show One of the 22nd Okinawan Festival held at Kapiolani Park in Waikiki on September 4 & 5, 2004. This episode features the fabulous group from Ishigaki Island in the Yaeyama Islands - BEGIN. The group members are childhood friends Eisho Higa (sanshin, vocals), Masaru Shimabukuro (guitar), and Hitoshi Uechi (piano). In this performance they are accompanied by Satoshi Nonaka (bass) and Takayuki Metsugi (drums).

Nov 21, Sat 7 pm, Nov 26 & Dec 3 Thurs 5 pm - HOT Thanksgiving Special featuring greetings from the HUOA Executive Director Jon Itomura, President Lynn Miyahira, and President-Elect Patrick Miyashiro. The HUOA club leaders also express their gratitude and best wishes.

Dec 5, Sat 7 pm, Dec 10 & 17, Thurs 5 pm - (Re-run) Show Nine of the 22nd Okinawan Festival held at Kapiolani Park in Waikiki on September 4 & 5, 2004. This episode features continued presentation of the Naha Taiko Club from Naha City, Okinawa, Hawaii Taiko Kai, Kiyoko Gushiken (Radio Okinawa), and the rest of BEGIN continued from Show One.

Dec 19, Sat 7 pm, Dec 24, Thurs 5 pm - HOT Holiday Special featuring HUOA's first Legacy Award honorees in 2003 - Seian Hokama, Kikue Kaneshiro, Shinsuke Nakamine, Harry Seisho Nakasone, Akira Sakima, Albert Teruya, and Yasuo Uezu. HUOA Executive Director Jon Itomura recaps 2020 and also wishes everyone a Merry Christmas. [Note: No HOT show is aired on Dec 31, the fifth Thurs of the month.]

HUOA SOCIAL MEDIA:
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