



# UCHINANCHU

THE VOICE OF THE HAWAII UNITED OKINAWA ASSOCIATION

www.huoa.org

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## Andagi & Andadog Drive-Thru, April 25

By Patrick Miyashiro

What a day! Lively Okinawan music played from the second-floor balcony of the Teruya Building, filling the parking lot of the Hawaii Okinawan Center and entertaining everyone who came to pick up their *andagi* or *andadog* purchased through the on-line service created by HOC staff member Caro Higa.

We were lucky to have the newly installed 2021 Cherry Blossom Festival court in attendance to greet the buyers as they drove through to pick up their goodies. Thank you to Queen Brianne Yamada and her court: Taylor Kaydi Onaga, Motomi Otsubo, Taylor Tashiro, and Shelly Imamura for supporting our *Andagi & Andadog* event.

None of this would have happened if not for all of the intense preparation that went into making this event a success.

Volunteers began arriving at 9 a.m. on Saturday morning. First, the tent setup crew headed by David Nakasone's group of friends and family set up a 20 x 20 cooking tent along with four 10 x 10 tents to accommodate each of the eight cooking units for the event. They also laid down cardboard in the cooking area to prevent excess cooking oil from staining the asphalt. They then proceeded to set up two 10 x 16 tents for the packing area and two 10 x 10 tents for the bagging area. Sinks were also set up in both areas.

Dean Oshiro and Eugene Kaneshiro expertly set up eight burners – along with woks and hoses. Six woks were set up on barrels and two were set up on tables to cook the *andadogs*. Dean and Eugene both came back on Sunday to light the stoves



and stayed to make sure that they all remained in working order throughout the day. After the cooking was done, they then dismantled all the woks and burners and put everything away back in the storage area.



Kent Billings made sure that his supplies for the bagging and staging area were all in order for the big day on Sunday.

The biggest preparation involved the mixing of the batter. We had Ellen Higa; Robbie Umeno; Lauren Suekawa; Wilma Ogimi; Jane Nakamura; Mark, Pamela and Madison Miyashiro; David, Kelly and Daven Pila; and Earlynn Koizumi help with the preparation, measuring 50 sets of flour from 50-pound bags. They also had to carefully measure and combine sugar, salt and cornstarch to the mixture. It was a detailed process, but it got done in three-and-a-half hours.

Dwight Ikehara, his wife Sandra and their granddaughter Kalie Kawaguchi and George Toyama diligently skewered 1,740 hot dogs on popsicle sticks in three-and-a-half hours.

Thank you to David Shinsato's Ginoza Club for buying and donating 105 dozen eggs from Eggs Hawaii.

The pre-mixing crew also cleaned and set up the kitchen for Sunday's mixing crew. They also set up the tables for the bagging and staging area, as well as tables for the distribution area. Items were stored in the Legacy Hall for Sunday.



Thanks goes to HUCA Executive Director Jon Itomura, who stayed overnight at HOC

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# President's Message

By Patrick Miyashiro



**All Hearts Unite As One**  
Chimugukuru Tiichi 肝心一ち

“Chimugukuru Tiichi – All Hearts Unite as One” is my theme for 2021. Looking back over the years, I’ve researched themes reflecting that same thought. In 2001, for example, James Iha’s theme was “Yui Nu Kukuru – Uchinanchu Spirit with Hearts United.” In 2008, under Jon Itomura, the theme was “Shinai Gukuru – Hearts in Harmony.” This brings to mind that most of us share the same feeling of bringing the Uchinanchu spirit to all who seek it.

The Okinawan community in Hawaii decided to unite as one organization on September 21, 1951. Its goal was to send much-needed supplies to Okinawa after the Battle of Okinawa devastated the land and people in 1945. They united as the United Okinawan Association (UOA), now known as the Hawaii United Okinawa Association (HUOA.) September 21, 2021, will mark the 70th anniversary of the HUOA. Plans are being prepared for a celebration, and details will be published at a later date.

It was 20 years ago that we celebrated 50 years of the HUOA under President James Iha, with his theme of “Yui Nu Kukuru – Uchinanchu Spirit with Hearts in Harmony.” Now, 20 years later, our 70th anniversary will be celebrated as “All Hearts Unite as One.”

I found it most interesting that I could find all of this information on our website, huoa.org. Just click on “News and Gallery” and you will find 20 years of Uchinanchu news available for you to read. I recommend all those interested in knowing more about HUOA to read these past articles. Impressive!

I also want to reiterate that our “Yuntaku Live” series is now scheduled for the second and fourth Tuesday of every month at 7 p.m. On June 22, we will hold our special Irei No Hi presentation commemorating the end of the Battle of Okinawa. This event will replace our Yuntaku Live! Show that day. Please watch this special program put together by committee co-chairs Amanda Nitta and Jacob Higa. Their committee is mostly composed of college age students and recent college graduates. It will be good to hear their views of the war and how they were affected by the real life stories that were presented to them.

Lastly, I would like to mention the Donor Wall plaques recognizing the people that contributed for the payment of the Hawaii Okinawa Plaza land purchase in 2005 (see photo). This was the last phase of the project and took more than five years to complete. Thanks goes to



Karen Kuba-Hori, who kept the records on the contributors in order to complete this project. Mahalo to our carpenter Jessie Choy who took two weekends to install the koa base and install the plaques. Mahalo also to Mark Miyashiro of Kadowaki Builders who had the base and the walls built to perfection.

Special thanks to all of the donors who waited so patiently to be recognized for their generous donations. Three plaques of \$30,000 and \$20,000; 14 plaques of \$10,000; seven plaques of \$7,500; four plaques of \$5,000; nine plaques of \$3,000; and 10 plaques of \$1,500 can be viewed in the new display wall that was installed on the left side of the stage.

*Ippee Nifee Deebiru.*



# UCHINANCHU

*Ippee Nifee 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. HUOA sends a sincere *ippee nifee deebiru* to the following donors. Mahalo for keeping Uchinanchu alive and thriving.

### Uchinanchu Newsletter Donors April 1 to May 31, 2021.

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## Please Kokuu

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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Enclosed is my donation of \$ \_\_\_\_\_ Home Tel: \_\_\_\_\_

Please include this form with your donation and send to:

HUOA Newsletter Fund, 94-587 Ukee Street, Waipahu, Hawaii 96797

## 2021 CALENDAR OF EVENTS



The year at a glance!



- Sep 4-6 39th OKINAWAN FESTIVAL, Virtual
- Sep 18 Autumn Matsuri, TBD
- Oct 3-14 Study Tour in Okinawa, TBD
- Oct 29 Uchinanchu no Hi Celebration, Virtual
- Nov 28-29 Winter Craft Fair, TBD
- Dec 8 An Evening in Waipio Craft Fair, TBD

Check HUOA website – [www.huoa.org](http://www.huoa.org) for more information.

### 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 [info@huoa.org](mailto:info@huoa.org). Uchinanchu reserves the right to edit all material for clarity and accuracy.

HUOA President ..... Patrick Miyashiro  
Executive Director ..... Jon Itomura  
Editorial/Production Services ..... MBFT Media: Arnold Hiura, Eloise Hiura and Hilma Fujimoto

#### ADVERTISING INFORMATION

Uchinanchu reaches over 9,700 households. For advertising rates and more information visit [www.huoa.org](http://www.huoa.org), contact us at [info@huoa.org](mailto:info@huoa.org), or 676-5400.

CONTINUED FROM PAGE 1

# Andagi & Andadog

to serve as security officer and make sure that nothing happened to the equipment.

Thank you also to Cindy Yamaguchi for getting the boxes for the *andagi* batter and boxes for the cooked product to be transported to the bagging and staging area.

Sunday morning started at 5 a.m. with the arrival of our check-in crew of Terry Goya and Nona Miyashiro. All volunteers had their temperature checked and recorded. Bob Shiroma came in early to guide the volunteers to their proper parking area. The Ginowan mixing crew checked in by 5:30 a.m. for a brief meeting and guidance and started mixing by 6 a.m. They



prepared 45 bags of *andagi* batter and five bags of *andadog* batter.

There were three stages for the mixing of batter: 1. Wet mix consisting of eggs, milk, oil, vanilla and water; 2. Dry mix consisting of flour, sugar, salt, baking powder, and cornstarch; 3. Mixing and bagging final step of the process.

Mixing was completed by 7:15

a.m. and kitchen area cleaned up by 8:05 a.m. The crew then proceeded to the hospitality area for some well-deserved refreshments provided by Jon Itomura and his family.

The *andagi* cooking crew headed by Earlynn Koizumi came in at 6:30 a.m. and began cooking at 7 a.m. They had a crew of 12 droppers, nine cookers, and one utility person. Six woks were used to cook 9,456 – 788 dozen – *andagi*.

Bagging and staging the *andagi* was headed by Kent Billings and his crew from Club Motobu and Osato Club. They kept an accurate total of bags made and made sure we had enough to



accommodate the sales of 788 dozen sold for the day. Great job everyone! Kin Club, headed by George Toyama, had two woks devoted to cooking 1,740 *andadogs*.

The process involves powdering the hot dogs with potato starch before dipping them into the *andagi* batter and then put in the hot oil to cook. It took a team of 18 to add the potato starch, cook, bag and count the number of *andadogs* made. All cooking was done by 11:40 a.m. Cleanup started as soon as the cooking process was done and everything was put back in place by 2:30 p.m.

The first pick up started at 9 a.m. and ended at 1:30 p.m. The distribution crew was headed by Caro Higa and Courtney Takara. Setting up the distribution area was Kent Billings with three each 10 x 10 tents. Along with the CBF queen and her court, it seemed that everyone enjoyed the experience – especially keeping the beat and singing along with the music being played.

Between 6:30 a.m. to 1 p.m., refreshments were provided by Jon Itomura and his family. Breakfast provided to the early mixing crew included sausage, eggs and rice. Lunch consisted of french fries and chicken nuggets. (Someone said this was better than their regular fare of only eating a vegetable salad for lunch.) Thanks to all who made snacks for all to partake – especially Franklin Yogi for making his famous pecan tarts. Yummy!

Mahalo to all that truly supported and donated to this united effort to raise much-needed funds for the HOC. *IPPEE NIFEE DEEBIRU.*



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Artwork by Gordon Uehara

There are 10 different languages in the Ryukyuan archipelago?

It was a tradition for Ryukyuan girls and women to have tattoos on the back of their hands? This is known as hajichi.



**Did you know?**

**Word soup:** Animals - Ichimushi (and other critters)

Find the answer in page 11

U	H	A	I	H	Y	K	L	G	W
U	L	A	H	P	A	C	Y	C	Z
U	I	R	S	L	A	B	U	D	W
R	V	I	I	N	R	K	U	K	H
E	E	I	H	D	U	E	K	I	D
E	V	B	S	C	U	U	I	Z	U
B	X	O	A	T	U	J	I	J	J
A	K	O	M	B	A	N	M	L	S
A	L	T	A	A	U	C	N	U	Y
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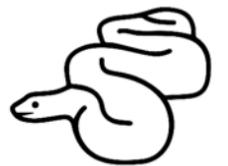
haabeeruu



kuubaa



hiijaa



habu



**Uchinaaguchi corner (Okinawan language)**

“Achisanu!” (a chi sa nu)  
It’s so hot!

“Hiisanu!” (hi- sa nu!)  
It’s so cold!

“Tiida kwara kwara” (ti- da kwa ra kwa ra)  
Sun beating down

“Kaji baa baa” (ka ji ba- ba-)  
Strong wind

July

MARK YOUR CALENDAR

From Monday, July 12 through Friday, July 23, go to [shophuoa.com](http://shophuoa.com)

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- receive your order BEFORE festival (in-person pick-up option will be available, date/time TBD)



HUOA WORLDWIDE UCHINANCHU TAIKAI

It's time to get excited about the 8th Worldwide Uchinanchu Taikai in Okinawa. Join 2022 HUOA President David Jones on the 2022 HUOA Heritage Tour that will include participation in the 8th Worldwide Uchinanchu Taikai's fantastic opening parade down Kokusai Dori on Uchinanchu No Hi October 30th, an exhilarating opening ceremony on Monday, October 31st, and the always emotional closing festivities on Thursday, November 3rd.

HUOA's 2022 Heritage and Worldwide Uchinanchu Taikai Tour representative will be TransPacific Tours, Inc. The HUOA Heritage Tour will leave on an exclusive non-stop round-trip direct flight to Okinawa on Friday October 28, 2022 and return on Thursday, November 8, 2022. The Heritage Tour Itinerary and Application Form will be available in July 2021. There are also numerous optional Tour alternatives provided by various local travel agents including but not limited to N&K Travels, JTB USA, and many more. For additional information contact HUOA at [info@huoa.org](mailto:info@huoa.org).

rules/details on [www.huoa.org](http://www.huoa.org)

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HAWAII UNITED OKINAWA ASSOCIATION



All Hearts Unite As One  
Chimugukuru Tiichi 肝心一ち

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## Ikuyu Madin



All Hearts  
Unite As One  
肝心一志  
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## A CAPITAL CAMPAIGN OF THE HAWAII UNITED OKINAWA ASSOCIATION

The Hawaii Okinawa Plaza opened its doors in late 2019 and is now home to five tenants. Rental income from the Plaza will go to the Hawaii United Okinawa Association to support its cultural programs as well as the upkeep and capital improvements of the Hawaii Okinawa Center. Now that the Plaza is open for business, this campaign will be winding down. This accomplishment took years in the making and would not have been possible without the help and support of the over 1,200 donors in Hawaii and Okinawa. Since our last report, we received \$4,109.30. In honor of our previous generations and in promise to those to come, "Shikinoo Chui Shijii Shiru Kurasuru," we will greatly enhance our shared way of life, now and for future generations.

To all of our donors, we say *Magukuru Kara Ippee Niffee Deebiru* – from our hearts, thank you very much.

## IKUYU MADIN KAI – 200 FOR 2M CAMPAIGN

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2020 TO 2021-ANNUAL GIVING PROGRAM

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Thank you to the many members, friends, and businesses that have responded to our 2020/2021 annual giving campaign. The coronavirus pandemic has impacted everyone around the globe and we are deeply grateful for the confidence you have shown in us. Your donation allows us to create a bright future for the HUOA and the Hawaii Okinawa Center.

From November of 2020 we received a total of 994 donations, representing \$185,405.67. We are forever grateful to all of you.

The following list of donors reflects contributions processed from April 1 to May 31, 2021.

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\* Call us for details

**CORRECTIONS TO ISSUE #190 (JAN/FEB 2021)**

Page 9, "Preserving our Legacy" donor list, under GOLD (\$1,000 - \$2,499). Acknowledgement should read: "In memory of Seison & Kamata Yagi & Aaron Hatsuo Oshiro by Sally and Hisashi Matsumoto" instead of "In memory of Seison & Kamata Yagi & Aaron Hatsuo Oshiro by Sally" as printed. We apologize for this error.

# "Born Again Uchinanchu" Book

## Call for Photos



Karleen Chinen, former longtime editor of The Hawaii Herald, a Japanese-American community newspaper, is currently writing an Okinawan community book. The book is tentatively entitled "Born Again Uchinanchu" with plans to print 5,000 hardcover copies. We would welcome photos related to the following topics for possible inclusion in the book:

- October 1980 trip to Okinawa by 37 young Uchinanchu leaders from Hawaii
- HUOA Okinawan Festivals
- Hawaii Okinawa Center and Maui Okinawa Cultural Center
- 80th, 90th and 100th anniversaries of Okinawan Immigration to Hawaii
- Okinawan music and dance performances
- Worldwide Uchinanchu Business Association
- Okinawa "Taikai" events

Other Okinawan community activities such as:

- UH Center for Okinawan Studies
- Okinawan Genealogical Society of Hawaii
- Hui O Lailima Women's Club
- Young Okinawans of Hawaii Club

- Okinawa-Hawaii Student Exchange
- Children's Day Camp
- Uchinanchu "at heart"

Photo contributors will be acknowledged in the book and compensated \$25 for each photo published, or receive a complimentary copy of the book.

Send photos for consideration to John Tasato — and please limit your submissions to the five (5) most interesting ones!

**MAIL** 95-1018 Hookaa St.  
Mililani, HI 96789  
**EMAIL** BAUphoto21@gmail.com  
or call him at (808) 398-3343

Please call or email John Tasato with any questions.

Mahalo and Chibariyo!  
From the Steering Committee of the "Born Again Uchinanchu" Book

P.S. Please note that the title, "Born Again Uchinanchu," is a working title and subject to change.

Shisa courtesy of Cane Haul Road



## HUOA DONATIONS

April 1 - May 31, 2021

HUOA sends a sincere ippee niffee deebiru to the following donors:

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			Betty Takamine by Wayne
			Takamine 🍷

## Hawaii Okinawa Plaza Tenant Feature: Cristiana Ercoli, Financial Advisor

Financial advisor Cristiana Ercoli considers the Hawaii Okinawa Plaza to be the perfect location for her office. "It's in Central Oahu and has the perfect Hawaii view," she explains, "...ocean and mountains."



And while there may be others who share that observation, it is Cristiana's journey here that is so unique.

Born in Italy and raised in Europe, Cristiana studied economics in Rome and Stockholm, Sweden, then went to work in London. After earning her Master of Business Administration (MBA), Cristiana worked in management consulting for 15 years, supporting clients around the world.

Due to her professional consulting experiences, Cristiana was also sought after as a professor of industrial organization at Luiss Guido Carli University in Rome. "I enjoyed educating my students and helping them connect the dots between their textbook and the

real world," she says.

Cristiana brings this extensive international perspective with her to Hawaii. "This is where I met my husband. We married and decided to start our family here," she explains. "My daughter is the best thing in my life, so leaving a legacy to her is one of my top priorities."

It is Cristiana's aim to learn her clients' priorities. "I work in partnership with my clients by understanding what is important to them. I believe it is necessary to invest time in understanding what you are working toward before you invest your money. My goal is to help people live the life and the retirement that they dream of and deserve," she explains.

"I help take the weight of planning for your financial goals off of your shoulders. By working closely with your CPA, attorney and other professionals, I can help to determine the most appropriate financial strategy for you."

The office is open by appointment Monday to Friday from 8:30 a.m. to 4:30 p.m. Later appointments and Saturday appointments can be scheduled if necessary. Call 808-625-5660. Edward Jones Branch Office Administrator Stephanie Mauriello will take your call, answer your questions, and schedule an appointment for you. 🍷

# Experimenting, Learning and Creating During Covid

Staying at home and sequestering through the past year has been a challenge for many of us. The health of our families and navigating through economic impacts are paramount. To add to this, our *Uchinanchu* community was unable to participate through volunteering, attending cultural events, and simple in-person socializing. With the seeming newfound time, people have taken to other things that they may not have had as much time or focus to do. Folks are writing books, doing artwork, fixing their homes, and gardening stores have been sold out of supplies from all the aspiring green thumbs. Many have taken on new interests or are honing their skills on their favorites. This month, we visit Shinka advisor Hanae Gushiken Higa and learn about her exploration in cooking!

**Hi Hanae! Is cooking a new interest for you? When did you pick it up?**

I've always loved to eat, so I have well-trained taste buds for foods I like, and I've always tried to mimic them. When I first lived in Hawaii 10 years ago, I found there were so many different foods, cultural influences, and flavors. The different tastes you can get here are amazing. I really became interested in cooking when I moved here in 2014. It also doesn't hurt to have a hungry husband who likes to try different foods!

**We've seen and heard about your posts on Instagram. Tell us what you've been sharing.**

Cooking is like the art of flavors, combinations of food, and making people happy. I love to create in my work (Hanae is an architect by day), and through graphics, artwork, and photography. The posts let me document the dishes, but finishing, plating, and photos are also fun for me, so it's a whole production. Guess who gets to wash dishes? Haha.



**How did you learn to cook and how do you learn new tips?**

My mom taught me things growing up in Okinawa, and then I really had to find my way cooking while at college in Yokohama. I would cook for friends and research cookbooks and recipes online to cook my favorites. I always look at several and make my own twist, doing everything by taste instead of measuring. There are so many things online or on TV, so there is no shortage of inspiration and ideas in terms of ingredients, cooking methods, and even cooking equipment.

**What are your favorite dishes to cook?**

I love trying different kinds of pasta, seafood, and savory cream sauces.

**Do you have Okinawan specialties?**

I used to make all kinds of champuru every day for my sister, brother, and dad for lunch while working in Okinawa. But I've recently worked on getting tips from my mom on getting better at making *sooki* (Okinawan Spare Ribs) and *Okinawa Soba* (the soup). My mom makes *osechi* every year for New Year's, but this year I tried it myself with some Okinawan and Hawaii style twists such as flavored *onigiri*, *sooki*, *gooyaa namasu*, *beni-imo* dumplings, *nishime*, garlic shrimp, and *umeshiso kamaboko*.

**What are your favorite foods?**

I love Southeast Asian food, curries, and spices. But there's something about Okinawan and Japanese food that makes me feel at home.

**Do you plan to open a restaurant one day?**

Oh no! I'd love to but I really respect everyone who can cook for so many people. I'll stick to inviting just a few friends and family



Trends in certain restaurants focus on flavors and presentations, so I try to look at that at restaurants and other posts and learn from them. Also, Mark's uncles are well-known ceramicists so I try to find the plates that can help enhance the visual.



over for now.

**Ippee Nifee Deebiru Hanae!** We hope to get invited to enjoy your home-cooked meals. Meanwhile, we'll find you on Instagram! @hanae\_gh

## Ginowan Shijin Kai News

By Jane Nakamura

The Ginowan Celebration is on! Our first *shijin kai* celebration will be held on July 25, 2021. It will be a virtual celebration filled with games and entertainment. Families can get together, Zoom together.

Uncertainties caused by Covid-19 delayed plans for our annual *Shinnen Enkai*, which is held to celebrate the upcoming New Year. Another important activity, the annual picnic held during the summer, also became an uncertainty. Since both activities take months of planning, the only alternative became a "Virtual Ginowan Celebration." The planning committee has been putting together an event that embraces the activities and joys of celebration. Flyers will be sent soon to prepare for the Celebration. It will be an event to remember!

Sandy Nishimoto called for volunteers to help mix batter for the HUOA Andagi & Andadog Drive-Thru Event on April 25. Nona Miyashiro signed in and registered 25 volunteers to show up by 5:30 a.m. Pat Miyashiro had tasks assigned for each and batter for 788 dozen *andagi* – plus more for *andadog* – was ready in time for the cooking crew.



**Andagi batter mixing:** First-timers Briana, Liam and Roxanne Campbell were part of the crew but missed the picture-taking. Also missing from the picture is Randy Morisako.

# CLUB NEWS

our clubs, our future

## Ehime Maru Memorial Clean-up by Osato Doshi Kai

On May 15, 2021, members of Osato Doshi Kai helped to clean the Ehime Maru Memorial on the 20th anniversary of the tragic accident. Upon hearing about the need for volunteers to clean the memorial, there was no hesitation. Covid restrictions were reviewed, allowing for a small group of 10 to volunteer and help the community.

We were fortunate to have Ken Saiki, president of the Ehime Maru Memorial Committee, provide the group with the history of the memorial and the importance of maintaining it in respect and tribute to the unfortunate souls that lost their lives during the accident. As club member Lance Akana shared, "I found the trip to the memorial educational. I heard about the tragedy, pain and sorrow, but to hear how the communities from both countries came together with the memorial was very enlightening and heartwarming."

A sincere thank you to all of the Osato Doshi Kai volunteers that generously gave their time. We scaled the terrain from the parking lot to the top of the hill to reach the memorial, then determined how we each could take part in the cleaning. Some skillfully sprayed down the memorial tablet, anchor and chains with the water. The three mikan trees to the north of the memorial were watered. Many hands then carefully wiped down the memorial and chains while others raked the grassy areas, picked up trash and dried leaves. The memorial and its surroundings were immaculate.

Volunteering can be fun, and you all rallied to the task giving way to smiles, jokes and laughter. It's very rewarding to share stories and learn



(L-R): Roy Oshiro, Iris Gushikuma-Seino, Liz Morita, Steven Seino, Judi Matsumoto, Phil Uyehara, Lance Akana, Janice Teruya, Lynette Teruya, Robin Teruya, Renee Oshiro, Shirley Takara, and Tatum Takara.

how we are part of the Osato family – like learning that a member's grandfather was a past president of Osato Doshi Kai and another member was a Kempri recipient. (Kempri is an Okinawan Prefectural Government scholarship program for Okinawan immigrants and descendants ages 18-35 to study in Okinawa for a year.)

This project couldn't have been as successful without your involvement. Thank you so much for volunteering.

A special thank you to HUOA President Patrick Miyashiro for joining us. "Chimuḡukuru Tiichi: All Hearts Unite as One."

## Maui Okinawa Kenjin Kai's Okinawan Children's Day Camp

By Christine Hondo

Should we or shouldn't we? That was the big question as we tried to decide about an "in person" or a "virtual" Children's Day Camp. There was not too much excitement about a virtual camp, as the children we knew were tired of the computer. But, how could we meet in groups with there being so much anxiety about many classmates in a close environment?

So, we said, "We should!" "Chibariyo!" And we never looked back. Rather, we began planning for a shorter camp by a day, and smaller groups operating in their own bubble camp. We had third graders through eighth graders, junior leaders, and a minimum number of volunteers for our camp, all checking in after taking their temperature and answering health questions. We all wore masks except while eating.

The children each took care of their own *kankara sanshin*, making sure they tied their *tiga* around the



*chiga*. Their *senseis*, Bob Yonahara and Jason Hondo, helped tune their *kankara sanshin*, and instructed them on how to hold it, where to put their right hand, where to place their left hand fingers, how to play with their own *tsimi*, and then sing. It was challenging! But they all tried hard, just as they did with *Sensei Eddie Maiwa* and *Iaido*, and with learning "Ashibinaa" and "Kachaashii." They also enjoyed

racing with tuna can stilts and having water fights during their plantation game time. They learned Okinawan history and culture, played Uchinaabingo, learned about the Lunar Year, found their lunar animal sign, and made a *sangwaa* to place on food to keep the bad spirits away.

The best was having the children with each other, live and in person, outside! Yes, it was warm, well, actually, hot, but at the end of the day came our plantation store...and ice cups! Yippee! All had a great time and are looking forward to next year's camp!



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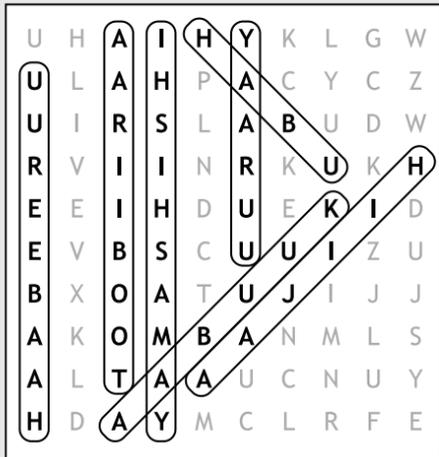
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**KZOO Radio Schedule  
July-August, 2021  
Sundays 4:30pm AM-1210  
Kariyushi hour with Umichiru.**

As of May 12, 2021. Schedule subject to change. But please tune in!

Date	Featured Speaker
July 4	Cyrus Tamashiro - HUOA Advisor <i>Nago Club / Hawaii Shuri-Naha Club</i>
July 11	Lynn Miyahira - HUOA Immediate Past President <i>Gaza Yonagusuku Doshi Kai</i>
July 18	Terry Goya - HUOA Executive Secretary <i>Nishihara Chojin Kai / Urasoe Shijin Kai</i>
July 25	Stephanie Katayama - HUOA Assistant Treasurer <i>Nakagusuku Sonjin Kai</i>
August 1	Sandy Yanagi - HUOA Assistant Executive Secretary <i>Chatan Kadena Chojin Kai</i>
August 8	Chikako Nago - HUOA Japanese Language Secretary <i>Gushikawa Shijin Kai / Hawaii Sashiki-Chinen Doshi Kai</i>
August 15	Paul Komeiji - Business Advisor and Committee <i>Aza Yogi Doshi Kai</i>
August 22	Courtney Takara - HUOA Treasurer <i>Nakagusuku Sonjin Kai / Oroku Azajin Club/Shinka</i>
August 29	David Jones - President Elect <i>Hawaii Shuri-Naha Club / Young Okinawans of Hawaii</i>

**Yuntaku Live!**  
*Schedule is subject to change*

- 7-13-2021 Ryukyu koku Matsuri Daiko
- 7-27-2021 Oroku Azajin Club
- 8-10-2021 Hui O Laulima
- 8-24-2021 TBD

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**Okinawan Proverb**

**Hitcharu hii nu kajan neen**

**English:**

*Not even the smell of his fart.*

*"Vanished from the face of the earth."*

Source: The Okinawan Mind in Proverbs, by Zenkoo Shimabukuro

**Uchinaa-guchi**  
(Okinawan language)

**Word of the Month**

**May**

**Hii, n.** A fart; flatulence; breaking wind. Also fii.

**June**

**Kaja, n.** Smell; fragrance; scent.

(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 July-August 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 2021 EC and BOD meetings will be conducted on ZOOM video conference until further notice.

**July 2021**

- 7-9 HUOA's Virtual Children's Cultural Day Camp
- 14 Executive Council meeting, ZOOM Video Conference, 7pm
- 28 Board of Directors meeting, ZOOM Video Conference, 7pm

**August 2021**

- 11 Executive Council meeting, ZOOM Video Conference, 7pm

**September 2021**

- 4-5 Virtual Okinawan Festival

**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 mtgs
- Uchinaaguchi
- Subject to Change (entries as of 6/8/21)**

Our new episodes premiere on the first and third Saturday of the month at 7 pm and repeat the following Thursday at 5 pm on 'Olelo Community Media Channel NATV 53. All our shows are submitted in high definition (HD) format (except some older rerun episodes). 'Olelo currently offers HD programming on Hawaiian Telcom's channel 1053.

All 'Olelo shows are streamed on the Internet at [www.olelo.org](http://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](http://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 COVID-19 virus pandemic, 'Olelo has allowed us to show previously aired shows in place of new shows. So, you will see some re-runs of episodes that we hope you will enjoy. You can express your choices by emailing [hot@huoa.org](mailto:hot@huoa.org).

Jul 3 Sat 7pm, Jul 8 & 15 Thurs 5 pm – (Re-run) **Drums of Hope, Show Three.** Performance connecting Hawaii, Okinawa and Fukushima - all people of the sea. A production created and directed by Daiichi Hirata and performed at the Hawaii Okinawa Center on July 12, 2015.

Jul 17 Sat 7pm, Jul 22 & Aug 5 Thurs 5 pm - (Re-run) **"Ayanuji Nu Udui," Okinawan Dance and Music: Past & Present, Show One.** The East-West Center Arts Program in cooperation with the Okinawa Prefectural University of Arts produced a culturally rich performance at UH Manoa Orvis Auditorium on September 24 and 25, 2016. The program consisted of folk, classical, and contemporary dance and music from the Ryukyu Islands, including masked dance and lion dance.

Aug 7 Sat 7pm, Aug 12 & 19 Thurs 5 pm - (Re-run) **"Ayanuji Nu Udui," Okinawan Dance and Music: Past & Present, Show Two.** The East-West Center Arts Program in cooperation with the Okinawa Prefectural University of Arts produced a culturally rich performance at UH Manoa Orvis Auditorium on September 24 and 25, 2016. The program consisted of folk, classical, and contemporary dance and music from the Ryukyu Islands, including masked dance and lion dance.

Aug 21 Sat 7 pm, Aug 26 and Sep 2 Thurs 5 pm – (Re-run) **"Nenes," Part One.** Presented by Sadao China in a benefit concert celebrating the 20th anniversary of the Hawaii Okinawa Center. The "Nenes" are Yasura Terumi, Higa Mayuko, Uehara Nagisa, and Nakamoto Maki. The performance was held at the Hawaii Okinawa Center on June 29, 2010.



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