



UCHINANCHU

THE VOICE OF THE HAWAII UNITED OKINAWA ASSOCIATION

www.huoa.org

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Over 2,000 Volunteers Drive Festival's Success

By George Bartels, Jr., 30th Okinawan Festival Chair



This is our 30th Okinawan Festival. Each of the previous 29 has contributed new ideas and growth to bring us to where we are today. The first festival was held at McCoy Pavilion in 1982. The festival then moved to Thomas Square and, finally, to its present location at Kapiolani Park. Along the way, there have been modifications to the menu that incorporate tradition with innovation and culinary intrigue. The festival has also given talented cultural groups – both homegrown and from Okinawa – the opportunity to showcase their Okinawan talent.

This event would not be the success that it is today without our 2,000-plus volunteers and over 30 committee chairs. Most of the committee chairs have been working with their respective committees for over 10 years. You will be able to recognize them at this year's festival by the "Ask Me" buttons that they will be wearing. They are truly the *Uchinanchu* heart and soul of our festival.

This year, I would like to recognize four committee chairs for their many years of hard work and leadership: Eleanor Miyasaki, Takashi Tsuchioka, Masa Shiroma and Tom Nago. Eleanor is a Registered Nurse and coordinates the First Aid Tent; Takashi sets up and makes sure that the Pig's Feet Soup is just right; Masa has been directing the building of the loading ramps and stage sets since the festival moved from Thomas Square to Kapiolani Park in 1990; and Tom – the subject of this issue's Uchinanchu Spotlight – has been a major contributor from the very first festival as a stage designer to his current role with the food transportation committee.

Every year, these four longtime stalwarts ask to retire, but finding replacements for them has been a daunting task. We are still looking for someone to step up to give Takashi a break. Even if they "retire" from their respective committees, I'm sure that they will all be back next year to make sure that their replacements are carrying on the tradition.

Joining us this year from Okinawa to perform at the Band Stand Stage are Mamoru Miyagi and Yoko Hizuki, Keiko Kina Family, Naha Daiko, Haeburu Shishi, and Radio Okinawa's 2012 contest winner. We will have two full days of back-to-back entertainment for all ages.

We will continue to have Japanese and Okinawan arts and crafts at the Ti Jukuishina Mishimun (Craft Gallery), produce and specialty items at the Machiya Gwa (Country Store), cultural exhibits at the Cultural Tent, and the flora of Hawaii and Okinawa in the Hanagi Machiya Gwa (Plant Tent). For the latest Festival designs, stop by the T-Shirt Booth to see our latest fashions. And don't forget to experience the atmosphere of the Heiwa Dori (a famous marketplace in Okinawa), while shopping for Japanese and Okinawan products brought in just for this event. And, of course, anyone who gets hungry from all of the shopping and entertainment will have two days to fill up on delectable Okinawan dishes both tradition-

al and new, including Takashi's Famous Pig's Feet Soup, *Yakisoba*, Okinawan *Soba*, *Champuru* Plate, Chicken Plate, *Yakitori* Sticks, and *Maki Sushi*. Last year's new hit, Taco Rice, our home grown Okidog and Andadog will also return and, to top it off, a cool Shave Ice and hot *Andagi* provide the perfect dessert.

Luxurious, air conditioned shuttles will again transport guests to and from the extended parking at Kapiolani Community College. Join us under the stars around the *yagura* for a fun-filled evening at this year's bon dance on Saturday, September 1. You can even indulge yourself with an *Anda* pop, a chocolate dipped *andagi* on a stick, that will only be sold during the bon dance.

It is only because of the Uchinanchu Spirit in the 2,000-plus volunteers that we are able to coordinate such a large cultural event in Hawaii. Thank you to each and every one of you who have given of your time and efforts in preparing for and working at this year's Okinawan Festival. *Ukaji Deebiru.*



More t-shirt designs on page 5

Volunteers Are Welcomed!

We invite you to spend your Labor Day weekend alongside some 2,000 other volunteers at the 30th Okinawan Festival! You'll learn about Okinawan culture, have fun, and support a great organization!

We need volunteers in all aspects of the Festival, such as working in the food booths, parking and security duty, runners for supplies, doctors and nurses at the first aid station, assisting tradesmen at set up and break down, and the list goes on and on.

Volunteers are especially needed on clean up day, Monday, September 3, starting at 8 a.m.

Earn community service credits for your school club or organization!

If you can volunteer for one or more days, please call the Hawaii United Okinawa Association at 676-5400 or email huoa@huoa.org.

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President's Message By Cyrus Tamashiro

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Nourish Your Spirit!

Preserving our Home

One of the pleasures that I have serving as president of the HUOA is meeting so many dedicated individuals who volunteer to preserve and maintain our home, the Hawaii Okinawa Center. Now 22 years old, the HOC will be undergoing many restoration projects over the next several years. Your officers, advisors, club representatives and consultants have studied many proposals to upgrade our facilities.

Our central air conditioning had been giving us problems over several years with breakdowns and loud noises from the air handling unit (AHU) above the restrooms. We are thrilled that the Albert T. & Wallace T. Teruya Foundation has agreed to be the lead contributor of a fundraising campaign for needed renovations including air conditioning, stage, lighting, curtains and electrical work. Their generous gift made in June of \$75,000 has kick-started the Albert T. & Wallace T. Teruya Pavilion Fundraising Campaign. A committee is working on approaching other foundations for this fundraising effort. The Albert T. & Wallace T. Teruya Foundation has additionally pledged three more annual gifts. The total amount of the four gifts is \$200,000! Thank you, trustees of the Albert T. & Wallace T. Teruya Foundation!

Early this year, we water-sealed the roof of the Albert T. & Wallace T. Teruya Pavilion in preparation for the installation of photo-voltaic panels to help us to control our electricity expenses into the future. We are happy to announce that the PV system is now operational! We thank Duane Ashimine and his staff at Energy Industries and financier Philip Ho for making renewable energy at HOC a reality.

Serving as an officer of the HUOA can seem like a full time job. Three or four meetings a week including double and triple-headers is not unusual. Two or three events in a weekend are common. It is the spirit of cooperation, supporting each other, and doing what is best for the organization that drives us. Yuimaaru. For many of us, fundraising is not the reason we are involved in HUOA activities. But fundraising is an important and necessary activity for us to sustain sanshin, taiko, ichi go ichi e, Uchinaaguchi and ikebana classes at the HOC. Fundraising is necessary to have a beautiful stage for local cultural performances and productions like *Amawari and Pigs from the Sea*. Fundraising is necessary to maintain our home. Your officers and advisors understand the necessity to fundraise and are actively pursuing multiple fundraising opportunities.

On Sept. 1 and 2, we will present our 30th Okinawan Festival. It is a celebration of our rich heritage that we are proud to share with the world. It is also an important fundraiser for the HUOA and each of the member clubs of the HUOA. The Okinawan Festival helps to build bonds, kizuna, among club members and between clubs. Take advantage of this great opportunity to invite friends and neighbors of all ethnic backgrounds to party with us! Great food! Exciting Okinawan entertainment! A cultural experience! Nourish your spirit!

Pi'ihonua Roots

My paternal grandfather, Chogen Tamashiro left Nago, Okinawa in 1913 at the age of 14 to work in the sugar plantations of Hawaii. Like many Issei, after years of labor, Chogen did not return to Okinawa, but instead took a picture bride from his hometown as his wife. Together, Chogen and Yoshiko raised a family in the Hilo plantation community, Pi'ihonua.

Chogen was an industrious man with an entrepreneurial spirit. He leased land to grow sugar cane, bought a truck and operated a hauling business. He raised pigs and opened a small store on Kamehameha Avenue in Hilo to sell pork from his farm. On April 1, 1946, a deadly tsunami destroyed much of Hilo town including Chogen's store, but within a week, my grandfather found retail space on Keawe Street and reopened his store at the new location. A year later, Chogen moved the Tamashiro family to Oahu where he had purchased a pig farm in Pearl City and a corner grocery in Palama. My father finished high school in Honolulu.

When Dad was born, he was given the name Hajime. I admit that I was only half listening when he told me stories about life in Hilo. Dad learned to swim in the river near the Pi'ihonua waterfall. He learned to slaughter pigs at the age of 12. His calf had a scar from a wild boar. He showed me the spot on his head where another boy stabbed him with a dull pencil leaving a small lead tatoo. Hajime worked at his father's side at his various enterprises and helped his mother in the store. He was up well before dawn to do farm chores before school, and worked after school. Working was fine with my Dad because that meant he always had change in his pocket and was permitted to drive the family truck. Dad grew up in Hilo, I grew up in Honolulu. I had some curiosity about his childhood, but did not take the opportunity to go with him to visit his plantation home while he was alive. I wish I had.

A few years ago, I traveled to Hilo to represent Nago Club at the funeral service of a longtime club member, Mrs. Haruko Higa. After the service, Pi'ihonua Kumiai President Conrad Hokama offered to take me to the Pi'ihonua Kaikan (Community Center). Conrad asked around and was able to point out the house my father grew

up in. On the Kaikan walls were displayed precious old photos from the 1920s and 1930s. I was looking at a fujinkai photo when I recognized a familiar face. It was my grandmother! She was in her early twenties, seated with many other plantation wives. I peered at other photos until I found what I was looking for, my grandfather as a young man. Priceless! At that moment, I felt I had made a connection with an important part of my family's history. I had never lived in Hilo, and yet, I felt like I had come home. Much like meeting relatives for the first time in Okinawa, I felt spiritually nourished. I wish I had visited sooner.

On July 14 and 15, 2012, I attended my first Pi'ihonua Camp Reunion with my mother, Louise. Mom lived on Oahu all her life, but also felt a connection to Hilo people. Toshiyasu Kishimoto, who at 91 still delivers mochi for his daughter Nora Uchida's Two Ladies Kitchen, lived under the same roof with my father when they were children. Henry Shimabukuro, a retired military officer with a passion for karaoke, gave my mom CDs of nostalgic songs for her to enjoy. Mom's Waipahu High classmate Jeanette Hanagami introduced me to her son Blayne, and we became friends. *Ichariba Chode*. Then I met Joanne (Akamine) Fujii, who was born on the same day as me in the same hospital. Our mothers were roommates in the maternity ward at Queen's. I learned one new thing about my grandfather from the reunion. A former neighbor told me my grandpa tried to grow rice on the hilly terrain of Pi'ihonua. Rice. It didn't turn out to be a viable enterprise but it reinforced something I knew about him. He was a risk taker, he was resilient, and he had the courage to try new things.

We go through many stages in our lives. Major events and epiphanies occur unexpectedly. Life was so much simpler before iPhones, iPads and Facebook. It would be nice if we could put down our electronic toys and make time to talk to our parents, grandparents and great-grandparents about what their lives were like. You may discover things about your family history that will be very precious to you. Any day is a good day to start.

Discover Okinawa

Join us on the HUOA Study Tour to Okinawa from October 4-15, 2012. Take part in the Naha Matsuri with the Great Tsunahiki Contest and the Worldwide Eisa Festival. Visit Shuri Castle, Churaumi Aquarium and world heritage sites. Experience Okinawan culture like no other! Visit our website www.HUOA.org or call 676-5400 for more information. Nourish Your Spirit!

HUOA OFFICE CLOSED for Okinawan Festival Weekend Saturday, September 1 Sunday, September 2 Monday, September 3

Please Kokua

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.

Mr. Mrs. Ms. Miss _____
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Enclosed is my donation of \$ _____ Home Tel: _____

Please include this form with your donation and send to:
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UCHINANCHU

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Executive Director Jane F. Serikaku
Editorial/Production Services MBFT Media

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UCHINANCHU SPOTLIGHT

Spotlight: Tom Nago

On September 1 and 2, the HUOA will hold its milestone 30th Okinawan Festival at Kapiolani Park. In 1982, the dream of holding a major cultural festival was realized. Over the years, the scale of the festival became voluminous, with attendance growing from a few thousand to more than 50,000 visitors in recent years. This compelled the organization to move its venue from McCoy Pavilion to Thomas Square and, finally, to Kapiolani Park in 1990.

Unbeknownst to most festival-goers is the tremendous effort that goes into staging the festival and keeping it running smoothly through both days of the event. We've had great leadership in the planning of the event and a grand army of more than 2,000 volunteers who have put their titles and official statuses aside to roll up their sleeves and put their hearts and hands together for the success of the event. We have also had the cooperation of performing arts groups in Hawaii and many entertainment friends from Okinawa and abroad who showcase their talents and introduce the culture and aesthetic beauty of Okinawa to our guests.

In this issue, we shine the spotlight on one of our "shadow warriors" who has volunteered his time and skills especially for the success of each festival since 1982. He is Tom Nago of Awase Doshi Kai. From the first festival at McCoy Pavilion, Tom's efforts were important. He designed the stage and was responsible for gathering all of the supplies that were needed by the seasoned carpenters to build the performance stage that was situated over the pond.

Wherever there was a need, Tom stepped up to bat. Since holding the festival at Kapiolani Park, there was a need for someone to transport the food between the cafeteria at Jefferson School and the festival grounds. Tom has relied on his own army of drivers to do the work, including his younger brother, Ron, and good friends who have helped to accomplish this important task. Tom credits Festival Food Chair Dwight Ikehara for his excellent communications in relaying the needs between the grounds and the kitchen, but we know that Tom is handling the smooth operations of the transport team. While festival-goers enjoy the programs, displays, food and entertainment, it was pretty shocking (but understandable) to learn that Tom works so hard that he has never actually seen an Okinawan Festival for himself in all these years.

When asked his reason for his continuing participation in the festival, Tom simply answers that he has been inspired by the senior carpenters who came out in force to do their best with pride and a "can do" attitude to get the job done. He also added that having had his own business throughout his life, he could be flexible in getting things done. It is truly a remarkable application of *yuimaaru*.



Tom is one of five children born to issei, Donald Seikyu Nago (Awase), and nisei, Emily Nago (Yomitan). Community service seems to run in the veins of the Nago men. While the family was still living on Kauai, the senior Nago served as the first president of Hui Alu in their community's Okinawan organization.

Nearly a half century ago, Tom was active with one of HUOA's clubs, Hui Makaala. He served as chair of the Miss Hui Makaala contest in 1964. During the early years, this organization held socials and dances at the Ala Wai Club House, and it was Tom who first arranged for a live band to perform for their annual gathering.

Additionally, more than 42 years ago, Tom followed the footsteps of the pioneers Tommy Toma and Fumio Teruya in organizing some of HUOA's earliest golf tournaments. The success and reputation of HUOA golf tournaments grew to a time when two golf courses, Pali and Olomana, were needed to accommodate more than 300 golfers who participated in what was probably the state's largest annual golf tournament. There were prizes galore where Tom was in charge of and he worked tirelessly for the success of the subsequent HUOA tournaments. Tom has had a lifelong passion for golf and is still a loyal participant of HUOA's and many other tournaments. Over the years, Tom has also served on the Hawaii Okinawa Center's Board of Trustees and as president of his own Awase Doshi Kai. More recently, he is an original and active member of the Worldwide Uchinanchu Business (WUB) group.

The HUOA really appreciates Tom Nago's outstanding dedication and spirit of volunteerism, especially for the success of the Okinawan Festival. Thank you to Kay and the entire Nago Family for your support of Tom's participation in HUOA's activities. *Ippee Nifee Deebiru*, Tom!

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OKINAWAN FESTIVAL FAVORITES

Champuru...Andadog...Oki Dog... Andagi...Ashitibichi...

Make sure you try everything at this year's 30th Okinawan Festival!

New on the Menu!

CHICKEN NISHIME: a healthy dish of chicken, mushroom, daikon (turnip), carrots, konbu (seaweed) slowly braised and simmered in dashi, served with brown or white rice. *Saturday only. Sold at Chicken Booth.*

At the Bon Dance Only –

ANDA POP – CHOCOLATE DIPPED ANGAGI: Try a fun new take on a good ol' favorite – andagi dipped in chocolate and you can eat it off a stick! *Sold at Andagi Booth during Saturday night Bon Dance only.*

Good Ol' Favorites!

PIG'S FEET SOUP: In Uchinaaguchi (Okinawan language), it's called ashitibichi. Pig's feet are cooked in a soup stock and garnished with konbu (seaweed), daikon (turnip), togan (squash) and mustard cabbage – served with hot rice

YAKISOBA: Okinawa-style soba noodles stir-fried with vegetables and luncheon meat and seasoned with a special chef's sauce

OKINAWA SOBA: Okinawan-style soba noodles served in hot soup and garnished with kamaboko (fishcake), shoyu pork, green onions and red ginger

CHAMPURU PLATE: If you love Okinawan food, you'll love this plate: delicious shoyu pork, rice and champuru – a mixture of stir-fried vegetables, luncheon meat and agedofu (deep-fried tofu) – served with andamisu (pork and miso mixture) and brown or white rice.

OKI DOG: A hot dog and chili are wrapped in a soft tortilla with shredded shoyu pork and lettuce.

CHILI & RICE: Chili and rice in a bowl. *Sold at Oki Dog/Chili booth.*

CHILI FRANK PLATE: Chili and rice plate served with a hot dog. *Sold at Oki Dog /Chili booth.*

CHICKEN PLATE: Barbeque chicken prepared local style and served with hot rice and corn or just chicken in a carry-out bag.

YAKITORI STICKS: Skewered chicken grilled to perfection with a touch of teriyaki sauce.

ANDAGI: The andagi, or Okinawan doughnut, is an all-around Festival favorite. Basic doughnut ingredients, such as sugar, flour, milk and eggs, are mixed into a batter and deep-fried. The hand "dropping" of evenly rounded balls of batter into the hot oil is a show in itself. Three andagi per package.



ANDADOG: The Okinawan version of the corndog. The andadog is a whole hot dog on a stick that is dipped into andagi batter and deep fried.

TACO RICE: a dish invented in Okinawa which combines the main ingredients of the Tex-Mex taco layered on a bed of rice.

SHAVE ICE: The perfect way to cool down on a hot summer day.

COFFEE: Andagi & coffee, a perfect match! *Sold at Andagi Booth.*

MAKI SUSHI: Sushi rolled in nori (seaweed) and sliced for easy eating. *Sold at Chicken Plate, Okinawa Soba Booths and Country Store.*



FESTIVAL FOOD BOOTH VOLUNTEERS SCHEDULE

Andagi:

- Saturday Crew (Mixing): Oroku Aza Jin Kai (morning shift)
- Sunday Crew (Mixing): Ginowan Shijin Kai (morning shift)
- Saturday Crew (Cooking): Ige's
- Saturday Crew (Cooking): Ginowan Shijin Kai
- Saturday Crew (Cooking): Urasoe Shijin Kai
- Sunday Crew (Cooking): Oroku Azajin Kai
- Sunday Crew (Cooking): Wahiawa Okinawa Kyoyu Kai (morning shift)
- Sunday Crew (Cooking): Ginowan Shijin Kai (afternoon shift)
- Saturday Crew (Sales): Osato Doshi Kai (morning shift)
- Saturday Crew (Sales): Club Motobu (afternoon shift)
- Sunday Crew (Sales): Haeburu Club (morning shift)
- Sunday Crew (Sales): University of Hawaii MBA Students (afternoon shift)

Andadog:

- Saturday Crew: Gaza Yonagusuku Doshi Kai
- Sunday Crew: Kin Chojin Kai

Champuru Plate:

- Saturday Crew: Hawaii Shuri-Naha Club
- Sunday Crew: Awase Doshi Kai (morning shift)
- Sunday Crew: Hawaii Katsuren Chojin Kai (morning/afternoon shifts)

Chicken Plate:

- Saturday Crew: Bito Doshi Kai
- Sunday Crew: Hawaii Sashiki Chinen Doshi Kai

Hospitality (Food/drink for volunteers):

- Saturday Crew: Marion's Karaoke Class (until noon)
- Sunday Crew: Yonabaru Chojin Kai

Oki Dog, Chili & Rice and Chili Frank Plate:

- Saturday Crew: Yagaji Doshi Kai (morning shift) continued >

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Saturday Crew: Okinawa City-Goeku Son (afternoon shift)
Sunday Crew: Hui Makaala

Okinawa Soba:

- Saturday Crew: Tomigusuku Sonjin Kai
- Sunday Crew: Gushikawa Shijin Kai

Pig's Feet Soup:

- Saturday Crew: Kanegusuku Sonjin Kai (morning shift)
- Saturday Crew: Kochinda Chojin Kai (afternoon shift)
- Sunday Crew: Tamagusuku Club

Rice Cooking/Kitchen Preparation:

- Saturday Crew: Nakagusuku Sonjin Kai
- Sunday Crew: Nishihara Chojin Kai

Shave Ice:

- Saturday Crew: Chatan-Kadena Chojin Kai
- Sunday Crew: Aza Gushikawa Doshi Kai

Taco Rice:

- Saturday Crew: Wahiawa Okinawa Kyoyu Kai (morning shift)
- Saturday Crew: Volunteer Crew (afternoon shift)
- Sunday Crew: Young Okinawans of Hawaii

Yakisoba:

- Saturday Crew: Central Pacific Bank
- Sunday Crew: Ishikawa Shijin Kai
- Sunday Crew: Onna Sonjin Kai

Yakitori Sticks:

- Saturday Crew: Haneji Club
- Sunday Crew: Ginoza Sonjin Kai

OKINAWAN CULTURE, SPECIALTY ITEMS & ACTIVITIES GALORE

TI JUKUISHINA-MUSHIMUN, ARTS & CRAFTS

GALLERY: Find original arts and crafts by local artisans and crafters

CULTURAL EXHIBITION:

• Okinawa Pottery, Glassware & Lacquerware. See displays, learn more about the techniques, how it was introduced to the Okinawa, and how art techniques were integrated with local methods.

• View floral arrangement displays by the students of the Ikenobo Ikebana School under the direction of Sensei Nobuko Kida.

• Returning exhibitors will be the Hawaii Bonsai Association, Okinawan Genealogical Society, Japanese Cultural Center, Center of Okinawan Studies from UH Manoa, Calligraphy, and Okinawan language (Uchinaguchi) displays and activities.

• Kimono and Paranku dressing and picture taking will be available on Saturday and Sunday from 9:00 am – 11:30am and from 1:00 – 3:30pm. As in previous years a professional photographer will be on site to take the pictures. There will be a charge for the pictures.

• Chimugukuru- the soul the spirit the heart the cultural cookbook and starter kits put together by the Okinawan women's group, Hui O Lailima will also be on sale.

• The Cultural Tent will be open from 9 – 6 pm on Saturday and from 9 – 4 pm on Sunday. (There may be a small fee for materials at some of the exhibits.)

HEIWA DORI: Experience Hawaii's version of Naha's famous Heiwa Doori. Specialty food items from Okinawa.

MACHIYA-GWA, COUNTRY STORE: Find your favorite fresh produce and more at Machiya-Gwa! Fresh produce such as Okinawan sweet potato, bittermelon, eggplant, apple banana, young ginger and more.

HANAGI MACHIYA GWA, PLANTS:

Find a great selection of potted plants, flowers and more!



CHILDREN'S GAMES: Great games and prizes for children to enjoy!

INFORMATION & MANPOWER BOOTH:

• \$2 Shuttle Bus Ticket: Purchase your return to ride the shuttle back to KCC.

• Okinawan Festival Pin: Receive coupons for FREE shuttle ride, \$2 off a Festival t-shirt and much more! Purchase Pin for \$5!

• Festival Program: Pick up a program for entertainment schedule, Festival grounds map, booth information and more!

• Volunteer Sign Up: Unassigned volunteers can sign up here.

Okinawan Festival Pin only \$5

Receive valuable coupons by purchasing our 2012 Commemorative 30th Anniversary Pin



Coupons for:

- Free round trip Bus Shuttle between KCC & festival grounds
- \$2 off a Festival T-shirt purchased at the Festival
- One free Children's game
- Free azuki beans with your purchase of a shave ice
- Fantastic discount savings from Tamashiro Market, Zippy's and A Little Bit of Everything

Available for purchase at the Hawaii Okinawa Center and at the Okinawan Festival Information Booth.

Please contact the HUOA for information and availability. Ph: 808-676-5400

FESTIVAL T-SHIRTS: Find the 30th Okinawan Festival T-Shirts! Available in men's, men's tank top, women's, and youth sizes.



FESTIVAL BOOTH VOLUNTEER SCHEDULE

Cultural Exhibition:

Saturday & Sunday Crew: Hui O Lailima, Okinawan Genealogical Society of Hawaii

Children's Games:

Saturday & Sunday Crew: Itoman Shijin Kai

Hanagi Machiya Gwa, Plants:

Saturday & Sunday Crew: Yonashiro Chojin Kai

Heiwa Doori:

Saturday Crew: Nago Club, Kitanakagusuku Sonjin Kai, Kuba Rosei Kai

Sunday Crew: Gushichan Sonjin Kai

Festival T-Shirts:

Saturday & Sunday Crew: Urasoe Shijin Kai

Machiya-Gwa, Country Store:

Saturday & Saturday Crew: Yomitan Club, Aza Yogi Doshi Kai



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OKINAWAN FESTIVAL ENTERTAINMENT

Guest Performers from Okinawa - A Blend of Hawaii Premieres and Returning Favorites

HUOA is proud to present this year's slate of outstanding performers from Okinawa. On Saturday, starting at 2:30 p.m., enjoy a rousing reunion performance of the Haebaru shishi and Young Okinawans of Hawaii's shishi (see "The Lion's Tale" on page 9), followed by Radio Okinawa's 2012 Miuta Taisho winner, Kouta Itoh.



Kouta Itoh

Popular with locals and visitors alike in Okinawa, Keiko Kina & Family will get you off your seat with upbeat Okinawan shima-uta music. Kina, son Eddie and grand-daughters Masayo and Stephanie make up the quartet. She's been living in music all



her life, having performed in her brother Shoukichi Kina's band, Champloose. You can visit Kina & Family at their club in Kokusai Dori in Naha, Okinawa, called Ohana, a reflection of Kina's special fondness for Hawaii.

On Sunday, enjoy crowd favorite Mamoru Miyagi and Yoko Hizuki at 3 p.m. With his rich, mellow vocals and original compositions, Miyagi will grace the stage once again with Hizuki.



Mamoru Miyagi

Celebrating its own 15th anniversary, Naha Daiko from Okinawa will get your heart pumping with Chinagu Eisa Hawaii in a performance to knock everyone's socks off! The group will feature special guest artist, Suguru Ikeda, who will also perform solo.



Keiko Kina & Family

Radio Okinawa will be featuring their

2012 Miuta Taisho Grand Prix - Kouta Itoh! Miyakojima High School students will demonstrate their Dynamic Calligraphy on stage!

As always, we end each day with *kachaashii*. We hope you enjoy the entertainment this year!

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OKINAWAN FESTIVAL

Aloha to Special Friends from Okinawa

The HUOA will extend its *Uchinanchu Aloha* to friends from Okinawa at the 2012 Okinawan Festival. In addition to performing artists and groups, please join us in welcoming the following guests from Okinawa*:

- ☛ President Choko Takayama and members of the Okinawa-Hawaii Kyokai
- ☛ President Shigenobu Asato of the Okinawa Convention and Visitors Bureau (OCVB),
- ☛ Miss Okinawa and OCVB staff members; they will have a special OCVB Tent (see Festival Map) to share promotional brochures on Okinawa along with a products display
- ☛ Mayor Masaharu Noguni and a group of six members from Chatan Town
- ☛ Mayor Hiroshi Toyama and a group of six members from Kadena Town
- ☛ Mayor Toshihiko Shimoji of Miyakojima and approximately 30 people including council members and a group of high schools who will do a dynamic calligraphy performance on Saturday, September 1 at 1:30 p.m.

☛ Haebaru Town officials with the Miyahira Troupe (shishimai performers and musicians)

There will be a special "Okinawa VIP Tent" (see Festival Map), a great place to stop by and extend your *Aloha* and *Mensore* to our special guests from Okinawa.

The HUOA expresses its *Mahalo Nui Loa* and *Ippee Nifee Deebiru* to all of our friends from far and near who will gather to add to the excitement of our 30th Okinawan Festival.

*Please note that this list is subject to change and Okinawan visitors will keep their own schedule for availability in the Okinawa VIP Tent.

Lei-making for the Festival



A talented and energetic group of 19 Hui O Laulima ladies and friends gathered together at the Serikaku Chaya to make 150 purple, orange and red lei for the Okinawan Festival. So, if you see someone wearing a red lei, please extend your Aloha to a guest from Okinawa!

Sharing Uchinanchu Aloha Okinawan Festival Photo Contest **\$100 Grand Prize!**

The Hawaii United Okinawa Association wishes to reward you for helping to document our festival by holding a photography contest. Our goal is to gather and archive photos from this event to document its activities and preserve the rich history of Okinawan culture in Hawaii. Feel free to submit photos for any or all of our three main themes. Maximum 6 entries (2 photos per theme).

PRIZES

A total of 4 prizes will be awarded. A winner for each theme, and a best overall photo grand prize winner. Winners will be contacted and winning photo will be published in the Uchinanchu and posted online at www.okinawanfestival.com.

GRAND PRIZE - \$100

THEME WINNER - \$50 (1 prize for each theme)

THEME: Food

The food is one of the highlights of our annual festival. Do your best to capture the exquisite taste of the food from Okinawa and the unique fusion it has attained with other local dishes in Hawaii.

- Examples include but are not limited to:
- food presentation
 - people making food or eating food



THEME: Ohana

Like many of the other immigrant groups to Hawaii, the Okinawan community has survived through strong ties to Ohana (family) both within and with the other immigrant communities throughout Hawaii's history. It is the people that make us who we are. Through this theme, we wish to capture the spirit of Ohana.

- Examples include but are not limited to:
- people enjoying the festival individually or in groups
 - volunteers or guests participating in our activities
 - people working together to make this festival a success
 - any kind of scene that embodies the Aloha spirit or coming together as Ohana

THEME: Culture

The Uchinanchu tradition in Hawaii can be traced back many years. It is our hope that you can capture the spirit and essence of the Okinawan culture as it is expressed through the festival.

- Examples include but are not limited to:
- cultural booths, activities, events, etc.
 - people interacting with those booths, activities, events, etc.
 - cultural displays



CRITERIA

Photos will be judged on originality, composition, style, and the ability to embody our listed themes as well as the overall festival theme of "Sharing Uchinanchu Aloha".

CONTEST RULES

1. Photos must be taken during the days of the festival
2. Photographer must be the sole owner of the photo
3. Photo does not infringe on any copyright, statutory, common law or other rights of any person, entity, firm or corporation
4. Photos must be an original, no computer alterations
5. Prints and media will not be returned
6. HUOA has the right to use and publish the photos
7. A maximum of two photos can be submitted for each theme for a maximum of six photos total
8. To qualify, photo resolution must be at least 2,500 pixels in length or width, print at 300 dpi (dots per inch).

OKINAWAN FESTIVAL PHOTO CONTEST ENTRY FORM

EMAIL ENTRIES ONLY:

photocontest@huoa.org
When emailing entries, provide the below information in the body of the email and match the file name of each photo to the photo title. Send 1 entry per email. Submitted photo resolution must be at least 2,500 pixels in length or width, and print at 300 dpi.

All entries must be received by HUOA by 9/10/2012.

NAME: _____ EMAIL: _____

ADDRESS: _____ TEL NUMBER: _____

CONTEST THEME (circle one): **CULTURE** **FOOD** **OHANA**

PHOTO TITLE: _____

PHOTO DESCRIPTION: _____

By submitting your entries to HUOA, you have agreed to and will abide by the contest rules.

SIGNATURE: _____ DATE: _____

The Lions' Tale

By Jon Itomura

Throughout the years that I have been involved with performing "Shishimai" (lion dance), I have come to know that there is still so much to learn. The Okinawa *Shishimai*, like many performances that represent Okinawan culture in Okinawa, abroad and here in Hawaii, currently reflect a balance between preservation of tradition and the evolution of a cultural performance.

In Okinawa, youthful *eisa* groups promote a creative and contemporary lion dance while cities, villages and towns present a revered and time-honored *shishimai*. All of the traditional performances are specific to each locality and many date beyond 100 years. I have personally experienced the training for a Ginoza Village *shishimai* where there was a group of elders whose collaborative efforts sought to meticulously choreograph each step of the dance or *kata*, performed by very young athletic lion performers specifically selected for this honor. These dance steps and the accompanying *jikata* (music) have been passed down several generations within the village.

Many who are familiar with *shishimai* have probably seen me perform in various *shishi* throughout the past 12 years. We know that the head of the *shisaa*, which has been under the care of the Young Okinawans of Hawaii (YOH) since the 1980s, was originally carved here in Hawaii by Mr. Akamine Tousuke.

Over time, however, YOH members would return from Okinawa noting that they saw a *shishi* that looked identical to the YOH *shishi*. So I started researching and I would also see photographs on the Internet and in Okinawa of this Haeburu *shishi*. During my recent trip to Okinawa, I was finally able to learn more about this mysterious twin *shishi*.

Akamine Tousuke was born on August 2, 1888, and lived in Miyahira village, Haeburu, Okinawa. He immigrated to Hawaii in 1907 and eventually opened a barbershop in downtown Honolulu. His hobby was wood sculpting and around 1928



Akamine Tousuke

he revealed his original creation of the "Shishi" (performing *Shisaa*). It is reported that he received a special reward for entertaining over 8,000 spectators who were delighted to witness the lion's humorous moves as the head and tail shook and wiggled throughout the performance.

He carved three lions. One was sent to Miyahira District of Haeburu in Okinawa, another to Kekaha, Kauai, and the third was kept here in Honolulu. After the Okinawa lion was lost in the Battle of Okinawa, the Kauai *shisaa* was donated to Miyahira in 1950. His wish for the lions was that they were to be used and enjoyed by people witnessing its performance.

During my visit to Haeburu this past March, Mayor Toshiyasu Shiroma was so excited to learn of the existence of the Hawaii *shishi* sibling that he encouraged an effort to reunite the lion pair at the 2012 Okinawa Festival. Thanks to his support, the Miyahira *shishimai* troupe will be traveling to Honolulu to participate in the 2012 Okinawa Festival and the current generation of Akamine family here in Hawaii will be able to grasp a unique perspective on the legacy that their ancestor created. Please join me and welcome the Miyahira *Shishimai* Troupe to Hawaii and witness the special reunion and the culmination of a true tale of two lions.



The Shisaa are Here!

By Joyce Chinen

It was a long journey for the intrepid pair, but the long awaited *shisaa*, a gift from the University of the Ryukyus to celebrate the establishment of the Center for Okinawan Studies at the University of Hawaii, finally arrived in their "home." On Friday afternoon, June 29, 2012, under clear skies, outgoing University of Hawaii at Manoa Chancellor Virginia Hinshaw and University of the Ryukyus President Teruo Iwamasa, welcomed the *shisaa* to their new home at the Maile Way entrance to the Thomas Hale Hamilton Library, between the library and Paradise Palms. Led by the Tuahine Troupe of the Hawaiiinukea Protocol Team, the pair of *shisaa* received maile lei from the chancellor and the president to welcome them to their new home and duty post protecting the library and the valuable Okinawan studies collection housed in its Asia Collection.

Joining President Iwamasa as part of the University of the Ryukyus delegation were Vice-President Hajime Oshiro, Director of Science and International Affairs Hideo Kadowaki, and the International Division's Kaori Kinjo. Vice-President Oshiro, who is an environmental economist, was responsible for the inspiring calligraphy inscription at the base of the *shisaa*, "Bridge to Knowledge."

Emeritus Professor of Sculpture Sadao Nishimura, who created the Kyuzo Toyama statue for the Issei Garden at the Hawaii Okinawa Center, designed the bronze *shisaa* statues. Each of the pair weighs approximately 350 pounds, and stands 3.5 feet high. They were plaster cast in Okinawa, and then shipped to Toyama Prefecture to be bronze cast. They returned to Okinawa in time for the Taikai, and an initial meeting with President MRC Greenwood and Governor Neil Abercrombie. Thanks to Dr. Stephen Meder, Interim Assistant Vice-Chancellor of Physical, Environmental, and Long-Range Planning, as well as Campus Architect Sharon Ching-Williams, the logistics of locating and prepping the site for the installation on UHM campus was accomplished.

Thanks to the groundwork of the Center for Okinawan Studies coordinator, Lynette Teruya, the Center for Japanese Studies' Associate Director Gay Satsuma,

Jan Kamisato and Ryan Buco arranged the itinerary for the delegation, including a visit to the Hawaii Okinawa Center and Toyama Kyuzo's memorial on Thursday, and visits to the John A. Burns School of Medicine, Vice Chancellor for Academic Affairs, Reed Dasenbrock, the Center For Okinawan Studies, and the Sakamaki-Hawley Collection in the Library.

Tokiko Bazzell, Japan studies Librarian, with the assistance of the Library staff, assembled a display box showcasing some of the rarely seen items in its Okinawan collections. Among these included early printed books from the 19th Century of the botanical studies, an ancient scroll painting documenting the procession to Edo, and many other informational documents on *shisaa*. A photo display, prepared for the occasion by CJS and COS staff, will remain in the Library lobby area through August.

With the assistance of Teri Skillman, guests enjoyed a delicious buffet in the Library's Sunny Alcove. Guests (including Representative Marcus Oshiro, Department of Labor and Industrial Relations Director Dwight Takamine, and Councilwoman Ann Kobayashi) were welcomed by Interim University Librarian, Gregg Geary. The program was MC'd by Dr. Robert Huey, and included a performance of "Kajadifu" by Cheryl Yoshie Nakasone Sensei and Norman Kaneshiro Sensei, and the special *mele* composed by the Hawaiiinukea Protocol Team led by Dr. Keawe Lopes, "E Pili Ai Na Apapa Kai" (The great currents of our ocean connect our ancient foundations) which was one of the *omiyage* President Greenwood presented to President Iwamasa in October 2011. Finally, the signing of the official deed transferring the *shisaa* by President Iwamasa and Chancellor Hinshaw was witnessed by all gathered. The event was closed by Governor Abercrombie underscoring the long-standing and continuing bonds between Okinawa and Hawaii.

No visit to the UH Manoa campus will be complete without visiting the *shisaa*, but if you cannot visit them in person soon, please go to the following websites to share in this happy homecoming:

<http://guides.library.manoa.hawaii.edu/content.php?pid=344431&sid=2859524>
http://www.u-ryukyu.ac.jp/top_news/hawaii2012070501/



(L-R): University of Ryukyus Vice-President Hajime Oshiro, UH Manoa Director of Pacific Biosciences Research Center Dr. Kenneth Kaneshiro, Rep. Marcus Oshiro, and University of Ryukyus Director of Science and International Affairs Division Hideo Kadowaki.

2012 OKINAWAN FESTIVAL

KAPIOLANI PARK • SEPTEMBER 1 & 2



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The HUOA's Okinawan Festival Shuttle Bus will run continuously during the Festival. Park free at Kapiolani Community College and ride roundtrip for \$2 in a cool air-conditioned bus to Kapiolani Park. There is a storage compartment on the side of the bus for baby strollers and large bags. Still a great deal! Relieve those weary legs and enjoy a cool ride with friendly bus drivers who will happily assist passengers in getting on and off the bus.

Before you go to the shuttle stop for your return trip to KCC, purchase your ticket at the Shuttle Ticket Booth. Tickets will be collected by shuttle stop attendant.

Shuttle Drop Off & Pick Up Locations

Kapiolani Community College: at City Bus Stop on Diamond Head Road

Kapiolani Park: Monsarrat Avenue

Saturday, September 1: 7:00 am – 10:30 pm

Last departure from Kapiolani Park at 10:30 pm

Sunday, September 2: 7:00 am – 6:00 pm

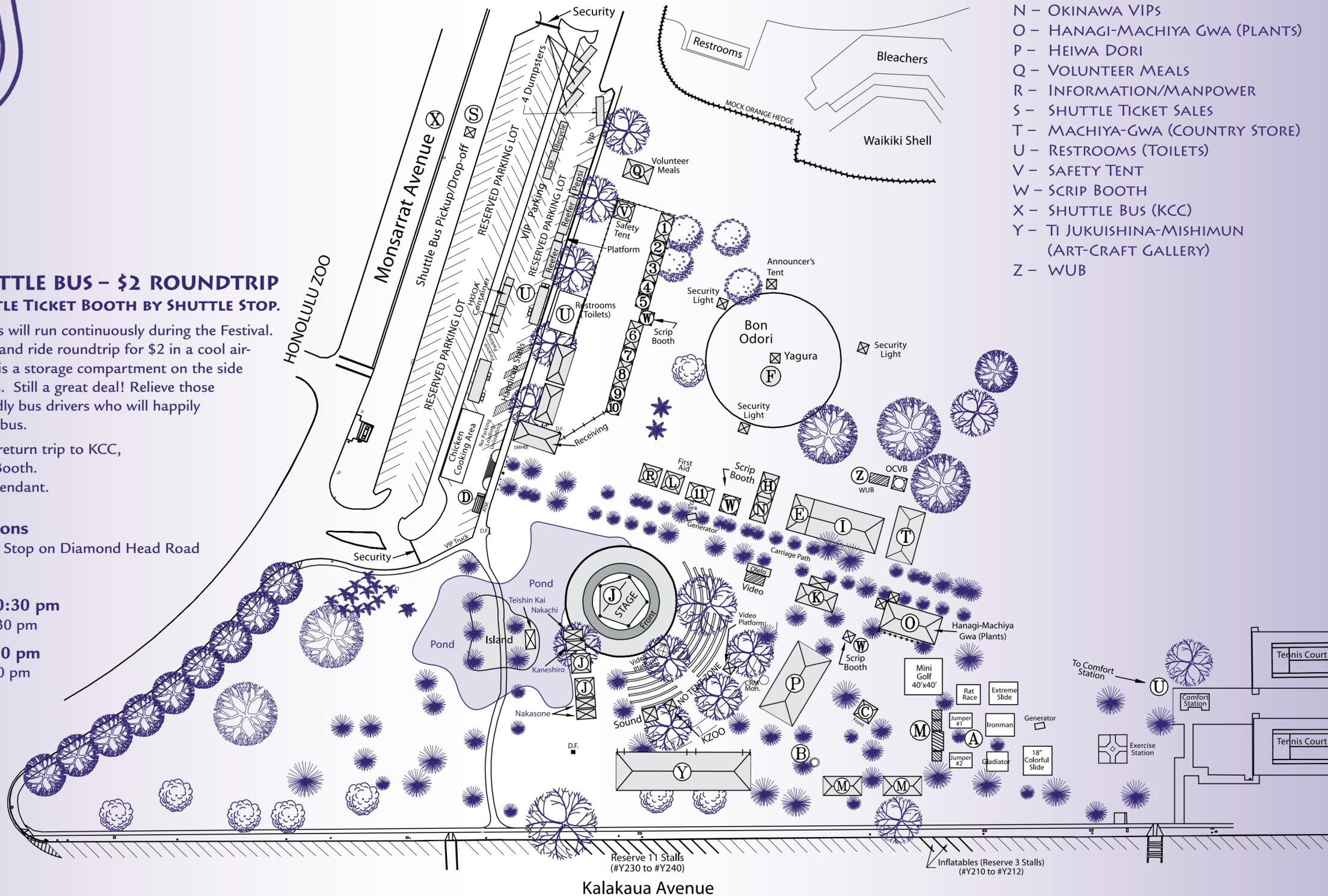
Last departure from Kapiolani Park at 6:00 pm

FOOD BOOTHS

- 1 – CHICKEN
- 2 – CHILI/OKI DOG
- 3 – CHAMPURU
- 4 – PIG'S FEET SOUP
- 5 – TACO RICE
- W – SCRIP
- 6 – YAKISOBA
- 7 – OKINAWA SOBA
- 8 – ANDAGI
- 9 – ANDADOG
- 10 – YAKITORI
- 11 – SHAVE ICE

ATTRACTIONS & OTHER BOOTHS

- A – AIR GAMES (INFLATABLES)
- B – ANDAGI DUNK
- C – BLOOD PRESSURE SCREENING
- D – BOH ATM MACHINE
- E – BONSAI EXHIBITION
- F – BON ODORI
- H – CAPITAL CAMPAIGN
- I – CULTURAL EXHIBITION
- J – DRESSING ROOMS (ENTERTAINERS)
- K – FESTIVAL T-SHIRTS
- L – FIRST AID
- M – GAME TENT (CHILDREN)
- N – OKINAWA VIPS
- O – HANAGI-MACHIYA GWA (PLANTS)
- P – HEIWA DORI
- Q – VOLUNTEER MEALS
- R – INFORMATION/MANPOWER
- S – SHUTTLE TICKET SALES
- T – MACHIYA-GWA (COUNTRY STORE)
- U – RESTROOMS (TOILETS)
- V – SAFETY TENT
- W – SCRIP BOOTH
- X – SHUTTLE BUS (KCC)
- Y – TI JUKUISHINA-MISHIMUN (ART-CRAFT GALLERY)
- Z – WUB



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Kalakau Avenue

Inflatables (Reserve 3 Stalls) (#Y210 to #Y212)

Bridging from Generation to Generation - For Our Children!

Ikuu Madin 鍊

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 Capital Campaign. We are grateful for your support and the confidence you have displayed through your generous donation. *Magukuru kara ippee nifee deebiru* - from our hearts, thank you very much.

Donations listed below were received from June 1, 2012 to July 31, 2012.

- | | | | |
|------------------------------|---|---|---|
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| Stanley & Gerry Katayama | Senki & Florence H. Uyeunten | In Memory of Florence Lau by Dale Yoshizu | |
| Patrick & Nona Miyashiro | Maurice & Nancy Yonamine | | |

Preserving Our Legacy 2011 TO 2012-ANNUAL FUND DRIVE

The Hawaii United Okinawa Association would like to acknowledge the following individuals, families, organizations and companies who have donated towards our annual fund drive. Our campaign, launched on October 29, has raised contributions totaling over \$127,600, representing over 1,042 contributors. We are truly grateful to your commitment to our culture and Association. *Ippee Nifee Deebiru!* Our list of donors below reflect contributions received from June 1, 2012 to July 15, 2012.

- | | | | |
|---|---|--|---|
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In Memory of Mrs. Masei Higa of Koloa, Kauai by Richard Y. Higa | In Memory of Mrs. Florence Misako Funakoshi Lau by Laurence H. & Miyako Funakoshi | Robert Nakamatsu
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'Taste of Marukai' Check Presented

Marukai Executive Vice President Richard Matsu presents a check for \$5,000 to HUOA President Cyrus Tamashiro from funds raised at this year's Taste of Marukai event held at the Marukai Wholesale Mart in April.



Norman Nakasone Recognized

2010 HUOA President Norman Nakasone was recognized as HUOA's outstanding member by Christine Kubota, the newly installed president of the United Japanese Society of Hawaii (UJSH), and its outgoing president, David Arakawa, at the recent UJSH Installation Banquet.



Green Energy at Hawaii Okinawa Center!

On July 17, HUOA's photovoltaic (PV) system began producing clean, sustainable energy from the sun! After months of planning and negotiations, 146 PV panels were installed by Energy Industries on the Albert T. and Wallace T. Teruya Building. The 41.04 kW photovoltaic system has the potential to annually produce 57,125 kWh and reduce HOC's dependency on foreign oil by 10-12 percent.



With our agreement with financier Philip Ho, President of Realty Asset Management, our kWh energy rate is

at a significant discount to HECO's rate and will continue to be so throughout the contract. HUOA is fortunate to have a new friend and supporter who has a special interest in helping non-profits reach their green energy goals. Mr. Ho is a real estate developer whose own home sports a similar PV system to the one at HOC. Our special thanks to Duane Ashimine



(L-R): Duane Ashimine, Cyrus Tamashiro, Philip Ho, George Bartels, Jr., and Dexter Teruya.

(Oroku Azajin Club member) and his crew at Energy Industries for introducing HOC to its green energy potential, ensuring a smooth installation of the PV system, and, especially, for creating a "win-win" relationship between Realty Asset Management and HUOA.

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 Donors June 1 to July 15, 2012.

- | | |
|--------------------------------|----------------------------|
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Hawaii/Okinawa Student Exchange Program

Twenty-one Hawaii students from various high schools along with their teacher-chaperones Tom Yamamoto and Brenda Nomura spent two weeks in Okinawa this June participating in the Hawaii–Okinawa High School Student Exchange Program. We are pleased to share these reflections by Tom Yamamoto, who has been involved in this exchange program for 16 years. Please check out our website: www.huoa.org for reflections by our students and teacher Brenda Nomura.

By Tom Yamamoto, Chaperone
Gifted and Talented Program Coordinator, Iliabi Elementary School

More than 20 years ago, one of the main purposes of establishing the Hawaii/Okinawa Student Exchange Program was to foster and sustain a good relationship and cultural exchanges between Hawaii and Okinawa. Was it foreseen back then that this program would build a network of approximately 1,000 students thus far? Also, was it anticipated that, among those participants, many would pursue careers and cultural interests that were influenced by their experiences in this program? I am convinced that this program has been making a positive impact on all the students who have participated in it. By continuing the program, it will expand the network of students who will benefit from this experience, and ultimately, strengthen our relationship with Okinawa.

Having been involved with this program for 16 years as a teacher and chaperone both in Hawaii and in Okinawa, I have been able to witness year after year the entire process from arrival to departure and the mixture of emotions that follow. But, what I enjoy the most about the learning aspect of this program is to see the “transformation” that takes place in the students during the two-week homestay in Hawaii and in Okinawa.

For some, the transformation is a cultural enlightenment. They leave Okinawa wanting to join an eisa or sanshin class, or learn more Japanese when they return to Hawaii. For the Okinawan students, many pick up on the Hawaiian or local Reggae music, Pidgin English and even hula dancing.

For some students, the transformation is a change of perspective. They are the ones whose “eyes are opened” and are deeply affected by their visit to the memorials related to the Battle of Okinawa or the attack on Pearl Harbor. Some return home with a desire to learn more about such topics.

For the majority of the students, however, the transformation is one of maturity. The two-week homestay is probably the first opportunity that most students experience away from their families. It is a time for them to independently develop

Senju Kai Hawaii’s 15th Anniversary Performance

Tamagusuku Ryu Senju Kai Frances Nakachi Ryubu Dojo celebrated their 15th Anniversary with a commemorative performance at the University of Hawaii’s Orvis Auditorium on June 10, 2012. The show featured students from age 3 to 75 years young. The variety of dances included classical, modern and choreographed dances in exquisite, traditional costumes. The show was designed to fill the audience with joy and appreciation of the Okinawan culture.



Frances Nakachi Sensei learned Okinawan dance through the guidance of acclaimed dance masters Yoshiko Tanita Sensei and Mieko Kinjo Sensei in Okinawa. She takes great pride in perpetuating the Okinawan culture in Hawaii. Under her direction, the school grew from one student, who was her cousin, to nearly 30 active members today.

The program opened with *Wakashu Kutibushi*, which depicts a pine tree standing firmly and magnificently by itself despite challenging conditions. “The closer spring comes, the deeper it’s green.” This dance symbolizes a journey in perpetuating the Okinawan culture with strong determination and commitment. The show included dance favorites such as *Yotsudake*, with its beautiful *Bingata* costume, *Umi nu Chinbora* and *Tiinsaguu nu bana* highlighting the children and teens enthusiasm. Our youngest children, the 3-5 year olds, were especially loved by the audience! Frances Sensei danced the *Takadera Manzai* and *Hana Fu* which are her favorite dance numbers. These numbers especially displayed her talent and allowed the audience to share her love ...one dance at a time.

We are honored to have the support of many esteemed performers in the other Okinawan arts. *Jikata* was done by Kenton A. Odo, *Shihan*, Sean Y. Sadaoka, *Kyoshi*, June Uyeunten Nakama, *Kyoshi*, by Afuso-Ryu Choichi Kai, Lisa M. Sadaoka, *Shihan*, Miyashiro Soho Kai and Lynn Masuda, Afuso-Ryu Gensei Kai and Owan Kiyoyuki Kenkyusho. Our fabulous emcees were Sharen Nakashima and Cyrus Tamashiro who shared their talent as well. The technical sound expertise was provided by Derek Shiroma and Kao Shiroma and Stage managers George Kaneshiro and Eric Iha directed in a way that added polish and poise. We are very grateful for the Hawaii

Continued on Page 18

and demonstrate responsibility, social skills, and respect. Being in a foreign setting, it is even more challenging for both the Okinawa and Hawaii students to acclimate to the culture of their host. They test their faculties by developing their ability to listen to the language and expressions. They must learn to observe family customs, participate, and share their lives with their host families. For that reason, I feel that the homestay experience has the greatest impact on students. Some students may not go through that transformation during the two weeks that they are away, but upon returning home to their families they will have those experiences to reflect on and, hopefully, find value in it when going through a similar experience later.

Aside from the homestay and school experience, the opportunities for Hawaii students to meet together for the various field trips is essential because it allows the Okinawa Board of Education to showcase their culture and history. As mentioned earlier, visits to the monuments and memorials that commemorate the Battle of Okinawa are most beneficial for Hawaii students to gain a perspective of the war as told to them by survivors. The students were fortunate to listen to a survivor at the Himeyuri Monument who shared detailed accounts of her experiences witnessing her classmates being killed. The attractions at Okinawa World (*Gyokusendou*) provide a culturally enriching experience for the students because it was a first opportunity for some to see the eisa drum dance and sanshin playing. Being together as a Hawaii group also allows the students to share experiences, new discoveries and frustrations, and to receive feedback from their peers.

This year was quite unique for me, as I had the opportunity to meet the family of Chihiro Zamami, the student that my family hosted in Hawaii. Immediately, I felt a connection with Chihiro’s father as we shared the same interest of playing sanshin. Through that conversation, I also discovered that he met and played *sanshin* with some of my friends in Hawaii during a performance in Okinawa. The gratitude that the family shared was so heartwarming for me because the Hawaii and Okinawa host parents are never given the opportunity to meet each other.

On a personal note, having lived in Okinawa as a participant in the JET Program as well as participating in the Hawaii Okinawa Student Exchange Program, I have also gained a network of colleagues that I reunite with during my visits. Although we may

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HUOA Softball: 2012 is Haneji’s Year

After weeks of “friendly” club competition, on June 10 Haneji Club was crowned as HUOA’s Softball Champion. This is Haneji’s second year as reigning champion and went through this season undefeated. Haneji won the title by defeating Nakagusuku 18-12 in final game of the season. Taking third place in the Championship bracket was Hui Makaala. The Consolation Bracket winner was Gushikawa Blue with Aza Gushikawa as runner-up.

The 12 teams competing in the League this year were: Aza Gushikawa, Tomigusuku, Urasoe, Gushikawa Blue, Itoman, Nakagusuku, Oroku/Kochinda, Gushichan, Gushikawa/Yomitan, Nishihara, Haneji and Hui Makaala.

Congratulations to Team Haneji – our newest sports dynasty. If you are interested in participating in the 2013 league, please contact the HUOA Office at 676-5400.



Front row (L-R): Charlie Miyashiro, Kurt Miyashiro, David Miyashiro, Ricky Takushi, Chris Shimabukuro, Reed Tanaka, John Kaneshiro. Back row (L-R): Lloyd Nakata, Ryan Ishizu, Vince Kanaeholo, Reid Okaneku, Mark Shimabukuro, Blaine Umeda, Jason Ikebara (son Jayden) and Tyler Kimura.

Correction: HUOA Invitational Golf Tournament

The Uchinanchu newsletter inadvertently misidentified the 2012 Golf Grand Champion. Congratulations to Champion Nick Matsushima. Please accept our sincerest apology and hope you were not inconvenienced in any way.



Seventh Maui Okinawan Festival is a Huge Success

By Todd Hondo



Tom Yamamoto (far right) reunites with Chihiro Zamami, the student that his family hosted in the spring; Airra Asuncion, the student that Chihiro hosted in June, and Chihiro’s mom and dad.

“Unleash Your Uchinanchu Spirit” was the theme for this year’s Seventh Maui Okinawan Festival held on June 16, 2012. The festival, organized by the Maui Okinawan Kenjin Kai and co-sponsored by the Maui Mall, shared many different aspects of our culture, urging participants to discover—or rediscover—an interest that then could be cultivated and brought out in the years ahead.

The Maui Okinawan Festival has grown in size and scope, with this year’s event attracting over 8,000 people during the festival’s hours from 10 a.m. to 3 p.m. Once again, the event’s central location, the Maui Mall in Kahului, was ideal in attracting the large crowds of enthusiastic annual returnees and newcomers eager to see what the festival was all about.

Their appetites were satiated with *Ashitibichi* (Pigs Feet Soup), Okinawan pork plate lunch, chow fun, and andagi, among others. The country store provided homemade goodies like *takuwan*, brush *daikon*, and *nantu*, while also offering crafts, plants and produce. Professional photography featuring traditional Okinawan dress was donated by



Dual Anniversary Recital Delights Maui Audience

By Jason Hondo

A fortunate combination of events on Maui resulted in a special treat for hundreds on June 24, 2012. This year marked the 10th and 15th anniversaries of Jimpu Kai Maui and Maui Okinawa Taiko, respectively. In commemoration, both groups performed in a joint recital themed “*Suruti Chibarana – Striving Together*” at the H.P. Baldwin High School Auditorium.

The audience was captivated throughout the afternoon by the wonderful mixture of music and dance. Classical and contemporary dances were presented, with Jimpu Kai Maui’s distinguished instructor, Cheryl Yoshie Nakasone Sensei, adding a performance as well. All of the dances were performed with *jikata* provided by Oahu’s Keith Nakaganeku Sensei, Norman Kaneshiro Sensei, Derek Fujio Sensei, Terry Higa Sensei, and Earl M. Ikeda Sensei. An excerpt of *kumiudui* (classical dance-drama) was performed as well. Maui Okinawa Taiko also showcased both traditional and contemporary pieces, among them a number utilizing the sanshin accompaniment of Maui Okinawan Sanshin and Keith Nakaganeku Sensei and Norman Kaneshiro Sensei, and another number incorporating the large (5-feet in diameter) *odaiko*. Jane Serikaku, Executive Director of the HUOA, made a special presentation recognizing the accomplishments of both groups.

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Photo credit: Nagamine Photo Studio, Maui



Nagamine Photo Studio.

The cultural display shared historical items from the Maui Okinawa Cultural Center as well as members of the Maui Okinawan community. Special presentations and discussions were also held in the cultural display area. Elaine Fujita and Amy Shinsato, members of the Maui Ryukyu Culture Group, demonstrated how to prepare *jimami doofu* (peanut tofu), *goya namasu* (pickled bitter-melon), and *kandaba jushi* (rice with potato

leaves). Members of Oahu’s Ukwanshin Kabudan, Norman Kaneshiro and Keith Nakaganeku, shared their knowledge of Okinawan musical instruments like the *sanshin* (3-stringed instrument), *fwanso* (flute), *kuucho* (violin), and the *Ichi Go Ichi E*



for a deeper understanding of Okinawan culture by the Maui community.

Maui’s own musical groups like Afuso Ryu Choichi Kai – Maui, Ryukyukoku Matsuri Daiko, and Maui Ryukyu Culture Group, as well as the Maui groups directly supported by the Maui Okinawa Kenjin Kai: Hawaii Taiko Kai – Maui, Jimpu Kai USA – Maui, Maui Okinawa Taiko, and Maui Okinawa Sanshin, kept everyone entertained throughout the day. The headline group of the festival, Ukwanshin Kabudan and their guest dancers, ended our festival with a superlative performance.

A special thanks to the dedicated members of the Maui Okinawa Kenjin Kai and the 200-plus volunteers who donated their time, money and efforts into making this year’s Maui Okinawan Festival a tremendous success!

The Maui Okinawa Kenjin Kai, through which both Maui Okinawa Taiko and Jimpu Kai Maui were created, would like to thank HUOA for its continued support as well as all the many volunteers and participants from Maui, Oahu, and the Big Island for their efforts in making the event a success. A special thanks to Henry Yamashiro, Michelle, Gil and Garyn Tuquero of Miyake Concrete Accessories, Inc., Terry Higa Sensei, and Michael Hondo for replacing or repairing vital taiko equipment prior to the recital with a grant from Hui O Laulima.



(L-R): Cheryl Nakasone Sensei and Wendy Tamashiro, Maui Okinawa Taiko instructor.

Maui Okinawa Taiko was started by members of the Maui Okinawa Kenjin Kai in 1997 in order to promote the culture to younger generations. Under the instruction of Darren Konno, they practiced the *kumidaiko* style of *Mukaiito Daiko*, their parent group in Kitanakagusuku, Okinawa. *Mukaiito Daiko*, founded in 1991, means “*Dream Crossing the Sea*,” which encompasses their objectives of sharing their *taiko* style with the rest of the world and honoring issei who first traveled abroad seeking better opportunities for their future generations. Maui Okinawa Taiko has followed in their footsteps for the past 15 years. They are now under the instruction of Wendy Tamashiro with Raina Kaholoa’a serving as the group’s current President.

Jimpu Kai Kin Ryosho Ryukyu Geino Kenkyusho, Hawaii Shibu, Maui, began in 2002 under the direction of Cheryl Yoshie Nakasone. Nakasone Sensei, who studied under the school’s founder, Master Kin Ryosho in Okinawa, visits the Maui Okinawa Cultural Center once a month to give instruction. For the last 10 years, under Nakasone Sensei’s guidance, Maui members have been preserving and perpetuating Okinawan dance while sharing their talents with the Maui community with numerous performances every year.

YouthScene

Youth Scene: Jason Hondo

By David Jones

It takes a lot of time, dedication and passion to plan and run a spectacular event like the Maui Okinawan Festival, which took place on July 16, 2012. Jason Hondo was one of those passionate members and a young leader of the Maui Okinawa Kenjin Kai (MKK) who helped co-chair the festival and continually dedicates himself to perpetuating the Okinawan culture on Maui.



Jason, 36, is the son of Michael and Christine Hondo. He is a graduate of Baldwin High School, earned his Bachelors of Arts in Psychology at Stanford University, Master of Arts at Santa Clara University, and is currently a fifth grade teacher at Lihikai Elementary School in Kahului.

Besides his day-to-day life as a school teacher, you can say Jason keeps himself very busy with many aspects of the Okinawan community on Maui. He is currently the 2nd Vice President and Newsletter Editor for the Maui Okinawa Kenjin Kai, co-general chairperson for the past two festivals, taught uta sanshin to young children at the MOKK Children's Day Camp, and volunteered for the Maui-Miyako Student Exchange Program. He is also a very active member of the Maui Ryukyu Culture Group.

Besides being a young leader of the community, Jason is also an active sanshin player for Afuso Ryu Choichi Kai Maui and Maui Ryukyu Culture Group. As a member of the Japan National Living Treasure, Choichi Terukina Sensei, at the National Theater of Japan in Okinawa, and performed at the Maui Okinawan Festival and the HUOA Okinawan Festival. Currently, he is studying very hard to take the *Shinjinsho* (first-level *sanshin* certification) next summer.

I wanted to find out what makes this guy so passionate about the Okinawan culture. Here are some of the responses he had to my questions:

What made you so interested and passionate about Okinawan culture?

"The only thing I knew about 'being Okinawan' growing up was that 25 percent of me was Okinawan. My grandmother, the source of the *Uchinanchu* blood, never spoke about the culture to me. Though she made delicious *andagi*, I didn't even know it was an Okinawan food until I was much older. Even when my father got involved with the Maui Okinawa Kenjin Kai under the urging of the late Roy Yonahara during my high school, college and post-college years, his efforts went largely unnoticed by me because I was so involved with school and work—living on Oahu or the mainland. However, it did serve as a sort of 'primer' or base for the experience that ultimately created my own inner drive to learn more about being *Uchinanchu*.

"Before returning to live on Maui in 2006, I chose to participate in the Japanese Exchange and Teaching (JET) Program. By luck, or perhaps fate, out of all the cities and towns throughout Japan, I was placed in Ishikawa (now Uruma City), Okinawa, where I taught English in two high schools, Ishikawa Senior High School and Gushikawa Commercial High School. During those two years, I met as many people as I could, visited as many places as I could, ate as many different foods as I could, and learned as much as people were willing to share with me.

"The 2006 Uchinanchu Taikai also brought my family and relatives over to Okinawa and we all had the chance to meet our Okinawan relatives in Gushichan (now Yaese). The total time spent immersed in Okinawa was really what made that connection with my *Uchinanchu* heritage. It sparked my interest in joining my family (dad Michael and cousin Todd both being past Presidents of the Maui Okinawan Kenjin Kai) in being active members of the Okinawan community when I moved home."

What was the most memorable experience?

"When my family and relatives returned to Okinawa for the *Uchinanchu Taikai* in 2011, our Okinawan relatives took us on a tour of Gushichan (now Yaese), where my great-grandparents Kana and Kamato Nakazato (changed to Nakasato after coming to Hawaii) were born. Among the places we visited were our family haka (burial tombs), the house where my great-grandmother was born, and the shoreline cave where my relatives hid during the Battle of Okinawa in World War II, where at night, one of them had to run to get water from a spring, at times being shot at by Japanese troops guarding the spring from the cliffs above. I have never felt more connected to, more thankful, or more proud of my Uchinanchu roots as I did during this time with my Nakasato family."

It seems interest in Okinawan culture by the younger generation is declining. What do you think will inspire our younger ones to be more interested and involved?

"I was fortunate to have an incredible experience living in Okinawa that sparked my interest, but here in Hawaii, it is more difficult to create these deeper connections, especially with the younger generations.

"I feel that grandparents are extremely important in ensuring that their grandchildren have Okinawan experiences that they can reminisce about and connect with when they become older and begin thinking about their heritage. With parents' immediate concerns of health, education and future of their children, grandparents

have the additional time and opportunities to do this. Just as in my personal experience, exposure in my youth (though very limited) was the key, so when presented with a meaningful event (living abroad in my case) when I became older, I had a base to connect my cultural experiences to—finding answers that led to more questions, a cycle of interest that continues for me today.

"I also feel that providing opportunities for young children is also important. Our annual Children's Day Camp has excited many who attend, and some have joined our performing arts groups because of their experience. Our recent joint recital of Maui Okinawa Taiko and Jimpu Kai-Maui and public performances at the Maui Matsuri and our Maui Okinawan Festival by performing arts groups like these create interest in those not closely tied to the organizations, showing that young children can be a part of something fun, educational and culturally meaningful as well. When the children are hooked, their parents come along with them. Hopefully, through exposure and involvement, parents may then find an interest or passion of their own."

What are your future plans and goals within the Hawaii Okinawan Community?

"I hope to continue my sanshin studies with my fellow members of Afuso Ryu Choichi Kai-Maui and take the *Shinjin Sho* (First-level certification) in Okinawa next summer. I plan to continue helping our Miyako-Maui student exchange program grow into a steady opportunity for high school students to create Okinawan connections at an early age. I will continue being an active member of the Maui Okinawa Kenjin Kai doing as much as I can to help realize its goals of promoting and perpetuating the Okinawan culture."

We here at HUOA really look forward to seeing Jason continue as a strong leader of the Hawaii Okinawan community and help us all perpetuate the Okinawan culture here. Finally, let us all give him a big good luck as he prepares to take his *Shinjinsho* next summer!

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Student Exchange Program

not see each other for one- or even four-year periods, when we reunite we pick up our conversation from the last time as if it were yesterday. I refer to those moments as my "*Ichariba Choode* moments."

I support this program wholeheartedly and will continue to help in any way so that it can thrive for many years to come. It is evident that the experiences that the students in Okinawa and Hawaii gain through this program are valuable experiences that lead to greater and more global opportunities. Speaking from experience, it has made a tremendous impact on my life! I would like to thank the Okinawa Prefectural Board of Education and the Hawaii United Okinawa Association for allowing me to be part of the Hawaii Okinawa Student Exchange Program for all of these years. *Tandi Ga Tandi!*



Sat, Sep 15, 2012
5:00 pm - 10:00 pm
 Hawaii Okinawa Center
 94-587 Ukee Street, Waipio

**LIVE MUSIC!
 ONO FOOD!
 FREE ADMISSION!**

Autumn Okinawa Dance Matsuri
 Hawaii United Okinawa Association



Warabi Ashibi – Children at Play

2012 Okinawan Cultural Day Camp for Children

By Karen Kuba-Hori

HUOA's Director for Children's Cultural Day Camps



This year's program was held on Kauai, Maui, Oahu and at three sites on Hawaii Island – Kohala, Hilo and Kona. Every camp is planned by its own staff with special considerations to the community that it serves. The HUOA is very fortunate to have such a dedicated workforce. The camp directors organizing each camp are: Oahu – Wendy Yoshimoto and Jean Tsuda; Maui – Laurie Omuro-Yamamoto and Jennifer Yano; Hilo – Ruby Maekawa; Kohala – Melanie Matsuda; Kauai – Gloria Hiranaka; and Kona – Doris Grace and Pat Nagy. The overall state director is founder Karen Kuba-Hori.

The projects developed for each camp were exciting, fun and very creative. Designed to teach our campers about Okinawa and Hawaii's plantation culture, every camp is unique in its own way. Maui was the first camp to start this summer. Campers were given hands-on pottery lessons from ceramic instructor Wade Hondo, *iaido* lessons from Sensei Robert Montgomery, and Shimi Daiko lessons from Devin Kawamura. Maui utilized former Maui resident and current Okinawa Elementary School teacher Brandon Ing's You Tube video, "*Let's Sing Uchinaaguchi, I and II*," to teach their campers the language. Brandon's infectious melody and words had even the adults singing the words.

In Kohala, the children learned how to make their own odaiko drum from a five-gallon bucket, had a very competitive origami "sumo man" tournament, and painted beautiful hanging lanterns. Part of their lesson also included learning how to drum eisa style with their bucket drum. The art of eisa drumming was also on the curriculum at Hilo and Kona.

In Hilo, the six-day camp program was highlighted by sanshin with Calvin Nakama, paranku drumming from Betsy Miyahira and Ellen Higa, and learning the story and dance "*Kagimaya*" from Yukie Shiroma. Their evening program and an excursion to Liliokalani Park to fish and play plantation games are events that campers always look forward to in Hilo.

43rd Annual Hui Makaala Scholarship Luncheon and Fashion Show

Sunday, October 21, 2012-Sheraton Waikiki Hotel, Hawaii Ballroom

Funds raised by this event are used to fund Hui Makaala's scholarship program. Since its inception in 1947, Hui Makaala has awarded hundreds of scholarships to college-bound high school graduates with an interest in Okinawan culture. Hui Makaala typically awards between six and eight scholarships in the amount of \$2,500 to \$3,000 each year.



MONTSUKI

Montsuki was the brainchild of Janet and Patty Yamasaki some 33 years ago with original designs using vintage silk kimonos, obis, shiboris and kasuris. The fusion of fabric and clothing design elements with careful workmanship and quality of fabric choice has developed the "Montsuki look." After the passing of Janet in 2008, daughter Patty has met the challenge to maintain the vision of Montsuki with a line of signature clothing.

Initially located in Kakaako, Montsuki is now permanently situated on Koko Head Avenue in Kaimuki. Retail sales have expanded from complete designer ensembles using Japanese vintage kimonos and obis to jewelry, handmade cards and other vintage-collectible pieces, including ceramics, dolls and baskets.

AMOS KOTOMORI

Hawaii designer Amos Kotomori, best known for textile designs and women's wear, now presents his collection of men's vintage shirts and his original giclee prints. Every giclee design was inspired by stories he grew up with. As an example, the Fifth Element motif is based on the elements of earth, wind, fire and water. The material used is a double weave of silk and cotton and every shirt is constructed with French seams and finished with mother of pearl buttons. This limited collection of vintage shirts have been sewn with original Japanese hand silkscreened rayon. Amos Kotomori's collection of men's shirts can be found exclusively at Neiman Marcus Ala Moana.

SONNY CHING (photo not available)

Back by popular demand after a beautiful and breathtaking performance at last year's show, Sonny Ching is again returning to Hui Makaala's stage. Known worldwide as a dancer, chanter, teacher, composer, singer, artist and designer, Sonny Ching is the Kumu Hula of the award-winning and critically

acclaimed Halau No Mamo o Pu'unahulu.

Being presented is the Sonny Ching Collection for Paradisus, which uses traditional and modern kakau (tattoo) and 'Ohe Kopala (bamboo stamping) patterns of sterling silver, ultimately forming unique modern pieces of jewelry. We are also honored to witness a "sneak preview" of Sonny Ching's couture designs amongst his prize-winning jewelry.

"*Mensore* (Welcome)" was one of the many Okinawan words taught at our 2012 Warabi Ashibi – Okinawan Cultural Day Camp for Children. Campers from ages 7 to 13 years were treated to a cultural summer alternative and learned a small part of our rich Okinawan heritage in Hawaii.

On Kauai, *sanshin* was taught at their camp for the first time. Under the guidance of June Nakama, students learned this important cultural aspect of our heritage. Other traditional art forms such as *bingata* and *ikebana* were also taught.

Oahu, the original camp, held true to



its mission. Over 63 children learned to construct and play the *kankara sanshin* with Derek Shiroma, found out about different plantation games and Okinawan history, were taught Okinawan dance from Frances Nakachi Kuba sensei, had a sleepover at the Hawaii Okinawa Center, and learned the *Shishi Mai* dance from Jon Itomura. The campers, both tail and

head swayed and even tumbled to the beat of the music. An interesting challenge for this camp was to construct costumes that the children could carry and manipulate.

Kona, the youngest of our camps, took on several fun and interesting challenges for their two-day event. Not only did they make their own odaiko, they learned odaiko drumming from Kathy Matsuda. Kona campers also learned calligraphy and how to make a daruma doll.

The projects mentioned in this article are just a few of the many that our campers were exposed to. Learning of language, especially the meaning of "*ippee nifee deebiru*," our history, and cultural pride were shared at all of the camps. We are very proud of our camp graduates and of the many volunteers that have committed their time and resources so that each camp and

every individual camper feels that their time has been well spent. An interesting testament for the camps is witnessed on Oahu, our "oldest," where former campers (some who started at age 8) now serve as adult volunteers.

To our community, thank you for your continued support. To the State of Hawaii, State Foundation on Culture and the Arts, thank you for the support that allows the HUOA to provide program support for all the camps. To our volunteers, *magukuuru kara ippee nifee deebiru* – from our hearts, thank you very much.

(For a complete listing of the Children Camp Staff and additional photos, please visit our website at www.huoa.org. Camps for next year are currently scheduled for June 2013.)



9:00 a.m. Boutique Sales/Silent Auction
 11:30 a.m. Ballroom Doors Open
 12 Noon Lunch/Entertainment/Door Prizes
 1:00 p.m. Fashion Show

Featuring: Montsuki, Amos Kotomori and Kumu Hula Sonny Ching

Tickets are \$70 each, \$700 for a table of 10. Corporate tables (of 10) are available for \$1,200. Deadline for reservations is October 5, 2012. Reservations will be determined by the postmarked date on a first-come, first-served basis. Payment must accompany reservations. For more information, please contact co-chairs: Karen Shishido at 551-7868, or Valerie Kato at 277-2035.

Rare Shuri-style Kumiwudui Presentation at HOC

The Jimpu Kai USA Kin Ryosho Ryukyuu Geino Kenkyusho, Hawaii Shibu, presented a special lecture-demonstration by Sekiyu Chinen, guest artist from Okinawa, on July 18 at the Hawaii Okinawa Center's Serikaku Chaya. The event, "The Living Art of Shuri-style Kumiwudui," was also sponsored in part by the Mayor's Office of Culture and the Arts, City and County of Honolulu.



Chinen Sensei's lecture-demonstrations in Hawaii are the first official presentations overseas. His lecture focused on the language and intonations used in the recitation of different characters portrayed in the opera and its differentiation between the two styles of *kumiwudui*. Fortunately, he was accompanied by two Jimpu Kai members whose translations resulted in a greater appreciation for the art form and the lifework of Master Ryosho Kin, Cheryl Yoshie Nakasone Sensei, and all of the members of the Jimpu Kai dance academy. The HUOA extends its heartfelt *Ippee Nifee Deebiru* for holding one of the presentations at our home, the Hawaii Okinawa Center.

"Kumiwudui" is Okinawan (Ryukyuan) opera, which combines music, dance and chanting. It is a traditional performance art that was recently designated by the Japanese government as a national cultural treasure of Japan.

As noted by the renowned scholar-writer, Teruo Yano, in an article that he wrote for the *Ryukyuu Shimpo* newspaper, there is a distinction between two different styles of *kumiwudui*—a Commercial-style and the *Shuri*-style.

The late Master Ryosho Kin of Okinawa preserved and perpetuated the *Shuri*-style of *kumiwudui*. After having received special training under Master Kin in Okinawa and upon his consent, Cheryl Yoshie Nakasone Sensei began teaching the dance arts of Okinawa in Hawaii in 1977. In 1980, she began to regularly include *Shuri*-style *kumiwudui* as part of her repertory. Occasionally, there were visits to Hawaii by Master Kin, who gave special sessions to promote these art forms, which resulted in Yoshie Sensei's first full-scale *Shuri*-style *kumiwudui* in 1982.

Congratulations & Best Wishes to Kinuko Tamashiro and Eric Watanabe

The Hawaii United Okinawa Association's With Love From Lorraine (wfl) committee is proud to announce the selection of Kinuko Tamashiro (music) and Eric Watanabe (buyo) as the recipients of the 2012 wfl cultural grants.



The wfl grants program was created in memory of the late Lorraine Kaneshiro to honor her many talents in the traditional and contemporary performing arts of Okinawan music and dance. Two grants of \$1,000 each is awarded to an individual in Okinawan music and another in Okinawan buyo (dance) who shall pursue certification, participate in competition or further his or her studies in their particular field of study while in Okinawa. Hence, the grant will assist in providing important support for the continuity of the traditional performing arts in Hawaii.

The recipient in the music category of the wfl grants program is Mrs. Tamashiro who is a member of the Toma Toyo Sokyoku Kai. Mrs. Tamashiro will compete in Ryukyuu Shimpo Newspaper Company's annual performing arts concours (*konkuru*) in the second level (*yushusho*) in okoto.



Mr. Watanabe is a member of the Tamagusuku Ryu Senju Kai—Frances Nakachi Ryubu Dojo and will compete in the same annual performing arts concours (*konkuru*) in the category of traditional dance, first level (*shinjisho*).

Congratulations to Mrs. Tamashiro and Mr. Watanabe for their important work in the traditional performing arts and the preservation, perpetuation and promotion of the Okinawa culture. We would also like to say congratulations, to their instructors Toyoko Toma Sensei and Frances Nakachi Sensei for their efforts to train and prepare. The HUOA sends its congratulations and best wishes for their continued success.

Kin Mayor Visits Hawaii

Okinawa's Kin Town Mayor Tsuyoshi Gibu and Yasuhide Miyazato made a short visit to Hawaii. Mayor Gibu had a wonderful time "talking story" with Hawaii Kin Chojin Kai leaders prior to attending an exciting Aloha Party with many Kin members. Mayor Gibu stopped in Hawaii after celebrating the 90th Anniversary of the Kin Club in Los Angeles and the 100th anniversary of Kin immigration to Brazil. While in South America, he also visited Kin members in Bolivia, Peru and Argentina.



Front row (L-R): Nancy Ige, Mayor Gibu and Chikako Igei. Middle row (L-R): Hawaii Kin Chojin Kai President Carol Chun, Elaine Sato, Jean Fong, Dan Fong and Edwin Toyama. Back row (L-R): Yasuhide Miyazato and Dwight Ikebara.

Continued from Page 14

15th Anniversary Performance

United Okinawan Association, KZOO and KNDI for their support. Advisors, Randy Kuba, Dexter Teruya and Sandy Goya provided their expertise that allowed the performance to come together.

Following the performance, students gathered and shared their feelings of giving to the community in this way. "Through dance, Senjukai Hawaii's recital successfully perpetuated the Okinawan culture. It seemed that everyone enjoyed the show and left with the feeling of wanting more," was a comment by Judy. Eric shared, "...our members bonded as a family and look toward improving ourselves and the *dojo*. ...This recital was truly a new experience with preparing for my *shinjin-sho* test," and we wish him well.

Frances Sensei reflected with appreciation and purpose. "This recital was dedicated to all the leaders, *sempai* and the *sensei* of the community who paved the way for us to perpetuate the legacy of our beautiful Okinawan performing arts. We shared the *Uchinanchu* spirit through our dance; love, courage, determination, commitment, positive values and teamwork were embodied in this special anniversary performance. *Ukaji Deebiru*, because of you, we are able to share our Okinawan culture and celebrate our 15th anniversary. Please continue to guide and support us so we may in turn share our beautiful Okinawan culture. *Yutashiku Unigee Sabira*."

Uchinaa-guchi (Okinawan language)

Word of the Month

July

chitumi-in, *vt.* [tsutomeru] 1 To serve (in an office); hold (an office); be in the service of; do (or perform) one's duty. 2 To exert oneself; be diligent; be patient.

August

munu-gatai, *n.* [monogatari] A story; tale; talk; a narrative; an account; a legend. -sun, *vt.* To recite; narrate; recount; give an account of.

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

Okinawan Proverb

Submitted by the Uchinaaguchi Class Members

Proverb of the Month:

Chimu saai kaagi koori
ちむ さあい かあぎ こうり
(肝で 容貌 買え)

English equivalent: Make up your appearance with kind heart.

Meaning: If you are kind-hearted person, your appearance also appears pretty.

心が美しいと、顔もきれいに見えてくる。

HUOA SCHEDULE OF EVENTS

Mark Your Calendar!

September 2012

- 1 & 2 Okinawan Festival, Kapiolani Pak
- 3 Labor Day-HOC Office Closed
- 5 Club Development & Member Sustainment Com meeting, 7pm
- 8 Naha Daiko & Chinagu Eisa Hawaii Concert, Mamiya Theatre, 2pm & 6pm
- 11 Executive Council meeting, 7pm
- 15 Autumn Okinawa Dance Matsuri, HOC, 5-10pm
- 17 Communications & Information Committee meeting, 7pm
- 19 Okinawan Festival Food Committee meeting, 7pm
- 25 Board of Directors meeting, 7pm
- 26 Administration Committee meeting, 7pm

October

- 3 Club Development & Member Sustainment Com meeting, 7pm
- 4-15 HUOA Study Tour to Okinawa
- 15 Communications & Information Committee meeting, 7pm
- 20 Hooge Ryu Hananuuzi no Kai, Nakasone Dance Academy, Dance Concert, Neal S. Blaisdell Concert Hall, 6:30pm
- 21 Hui Makaala Luncheon & Fashion Show, Sheraton Waikiki Hotel, 9am-boutique, Noon-luncheon, 1pm-fashion show
- 24 Administration Committee meeting, 7pm; followed by Executive Council meeting
- 28 Okinawa Minyo Kyokai Hawaii-Urizon Minyo Group Music & Dance Concert, HOC, 2pm

November

- 4 Legacy Awards Ceremony & Banquet, Sheraton Waikiki Hotel
- 13 Executive Council meeting, 7pm

Classes · Other Meetings at Hawaii Okinawa Center:

- HUOA Sanshin: every Thursday, 7pm*
- Ichigo Ichi E: 1st & 3rd Thursday, 7pm*
- Ikebana: 3rd Wednesday, 7pm*
- Karaoke nite: 3rd Tuesday, 6:30pm*
- Kobudo Taiko: every Monday, 7pm, contact Calvin Nakama 224-7374
- Monday Crafters: every Monday, 9am*
- Okinawan Genealogical Society mtg: 3rd Saturday, 9am*
- Uchinaaguchi: every 4th Thursday, 7pm*

*for more information, please call 676-5400

Subject to Change (entries as of 7/17/12)

HOT "HAWAII OKINAWA TODAY" SCHEDULE

SPECIAL NOTE: We're showing first-time new premiere shows on certain Saturdays now. The first one is on Saturday, May 5, and the second one is on Saturday, June 2. This is in addition to the premiere shows usually aired on the first and third Mondays of each month at 7 pm. The regular airtime for our HOT shows is on every Saturday at 5 p.m. Our shows can be viewed on Oceanic Channel 53, as well as streaming on the Internet from the Olelo Web site (www.olelo.org). Some of the latest HOT shows are available "on demand" on that same Web site on OleloNet On Demand.

Sep 1, Sat, 5pm --- Part One of Uta Sanshin Live -Di! Ashibana, presented by Afuso Ryu Gensei Kai, Hawaii Shibu on June 25, 2006 at McKinley High School Auditorium.

Sep 3, Mon, 7pm (PREMIERE SHOW) & Sep 8, Sat, pm --- "Okinawan Spirit and Heart: What Does It Mean To Be An Uchinanchu?" a speech by Shinichi Maehara of Okinawa OTV on December 18, 2011 at the University of Hawaii.

Sep 15, Sat, 5pm --- "What is Uchinaaguchi? The Language," a presentation by Professor Shinsho Miyara, from University of the Ryukyus, held at the Hawaii Okinawa Center's Serikaku Chaya on March 28, 2008.

Sep 17, Mon, 7pm (PREMIERE SHOW) & Sep 22, Sat, pm --- Show Seven of the 29th Okinawan Festival 2011 at Kapiolani Park, September 3 & 4, featuring Afuso Ryu Gensei Kai Hawaii Shibu/Ryukyuu Koten Afuso Ryu Ongaku Kenkyu Choichi Kai; Hawaii Eisa Chimugukuru Taiko; and HCCU Texting Contest.

Sep 29, Sat, 5pm (PREMIERE SHOW) --- Show Eight of the 29th Okinawan Festival 2011 at Kapiolani Park, September 3 & 4, featuring Okinawa Minyo Kyokai Hawaii/Urizon Minyo Group and Tamagusuku Ryu Senju Kai-Frances Nakachi Ryubu Dojo.

Oct 1, Mon, 7pm (PREMIERE SHOW) & Oct 6, Sat, pm --- Show Nine of the 29th Okinawan Festival 2011 at Kapiolani Park, September 3 & 4, featuring Yui No Buyo Group, Okinawa Minbu Kyokai from Okinawa; Hooge Ryu Hana Nuuzi no Kai Nakasone Dance Academy; and Ryukyuu Kobudo Taiko Hawaii Shibu.

Oct 13, Sat, 5pm --- Events in 2000: Kin Rock; Chinese Lantern Parade on Hotel Street; Gratitude in Action; Japanese American National Museum Reception at the Hawaii Okinawa Center; and the Hawaii Okinawa Student Exchange Program in Hawaii.

Oct 15, Mon, 7pm (PREMIERE SHOW) & Oct 20, Sat, pm --- Show Ten of the 29th Okinawan Festival 2011 at Kapiolani Park, September 3 & 4, featuring Kiyoko Toma Family Minyo Group from Okinawa; Majikina Honryu Buyo Dojo; and Shinsato Shosei Kai.

Oct 27, Sat, 5pm --- Spirit of Halloween 2003 with Moira Yuki Ipolani Maeda-Nakamine in a spirited setting.

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Weddings • Office Parties • Seminars and Meetings

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30TH HUOA OKINAWAN FESTIVAL PROGRAM

SATURDAY, SEPTEMBER 1, 2012

- 9:00 a.m. RYUKYU SOKYOKU KOYO KAI HAWAII SHIBU
Jane Kaneshiro & Bonnie Miyashiro, Co-chairs
Teruya Katsuko Sokyoku Kai
Jane Kaneshiro Sozan Kai
Bonnie Miyashiro Soho Kai
Sunny Tominaga Sokyoku Sanyuukai
Toma Toyoko Sokyoku Kai
Yasuko Arakawa Aki no Kai
Kaya Hatsuko Sokyoku Kai
Yamashiro Yoneko Sokyoku Kenkyu Kai
- 9:30 a.m. NOMURA RYU ONGAKU KYOKAI HAWAII SHIBU
Keith Nakaganeku, Chapter President
- 10:00 a.m. HAWAII TAIKO KAI
Terry Higa, Instructor
- 10:30 a.m. OPENING PROCESSION – HUOA Club Banners,
Shishimai, Chondara, Paranku Clubs of Hawaii
- 11:00 a.m. FORMAL OPENING CEREMONIES
Speeches by invited guests
- 11:30 a.m. HOOGE RYU HANA NUUZI NO KAI NAKASONE
DANCE ACADEMY
Lynne Yoshiko Nakasone, Grand Master and Director
- 12:00 Noon RYUKYU KOTEN ONGAKU AFUSO-RYU GENSEI KAI
HAWAII SHIBU
Grant Murata, Chapter President
- 12:30 p.m. RYUKYUKOKU MATSURI DAIKO HAWAII
Akemi Martin, Regional Director and Advisor
- 1:00 p.m. RYUSEI HONRYU RYUKO KAI
Mitsuko Toguchi Nakasone, Kaishu
- 1:30 p.m. DYNAMIC CALLIGRAPHY PERFORMANCE
Students from Miyakojima, Okinawa
- 2:00 p.m. JIMPU KAI USA, KIN RYOSHO RYUKYU GEINO
KENKYUSHO
Cheryl Yoshie Nakasone, Artistic Director
- 2:30 p.m. MIYAHIRA, HAEBARU/HONOLULU, HAWAII
SHIISAA REUNION
Miyahira Troupe & Young Okinawans of Hawaii
- 3:30 p.m. RADIO OKINAWA'S 2012 MIUTA TAISHO -
KOUTA ITOH
- 4:00 p.m. OKINAWA'S KEIKO KINA AND FAMILY
- 5:00 p.m. KACHAASHII
- 5:30 p.m. OKINAWAN FESTIVAL BON DANCE
Young Okinawans of Hawaii, David Jones, President
Hawaii Shin Kobukai, Betty Dela Cuesta, Head Instructor
Aiea Taiheiji Yagura Gumi, Todd Imamura, President
Iwakuni Odori Aiko Kai, Elaine Sakai, Vice-President &
Marion Kanemori, Secretary
Hawaii Eisa Shinyuu Kai, Melissa Uyeunten, President
- 10:30 p.m. LAST SHUTTLE BUS to Kapiolani Community College

SUNDAY, SEPTEMBER 2, 2012

- 9:00 a.m. PAUAAHI OKINAWA BUYO CLUB
Sally Nakata, Instructor
- 9:15 a.m. KILAUEA OKINAWA DANCE CLUB
Toshiko Neumann, Leader
- 9:45 a.m. HUI OKINAWA KOBUDO TAIKO
Troy Sakihara, Leader
- 10:15 a.m. DEBUT OF SHINKANUCHA SHIISAA AND
PRESENTATION OF HAWAII SHIISAA
Jon Itomura, Leader
- 10:45 a.m. SHINSATO SHOSEI KAI
Katsumi Shinsato Sensei
- 11:30 a.m. NIDAIME TEISHIN KAI HAWAII SHIBU & HUOA
SANSHIN CLASS
Wallace Onuma, Chapter President
- 12:15 p.m. MIYAHIRA, HAEBARU SHISHI MAI
- 12:30 p.m. TAMAGUSUKU RYU SENJUKAI – FRANCES NAKACHI
RYUBU DOJO
Frances Nakachi, Artistic Director
- 1:00 p.m. KIKUE KANESHIRO RYUBU KENKYU KAI
Joyce Shimabukuro & Shizuko Shiroma, Contacts
- 1:30 p.m. NUUANU OKINAWA SHORIN-RYU/SHINDEN-RYU
KARATE ASSOCIATION
Mitchel Shimamura Sensei
- 2:00 p.m. RYUKYU SOKYOKU HOZON KAI-SARINA SOKYOKU
KENKYUSHO
Sarina Udd Sensei
- 2:30 p.m. OKINAWA MINYO KYOKAI HAWAII/URIZUN MINYO
GROUP
Derek Ichiro Shiroma Sensei
- 3:00 p.m. OKINAWA'S SUGURU IKEDA
OKINAWA'S NAHA DAIKO
Nosoko Takemitsu, President
CHINAGU EISA HAWAII
Lisa Tamashiro, President
- 4:00 p.m. OKINAWA'S MAMORU MIYAGI & YOKO HIZUKI
- 5:00 p.m. KACHAASHII
- 6:00 p.m. LAST SHUTTLE BUS to Kapiolani Community College

Got Parking? For more detailed information see page 10.

Park at Kapiolani Community College Parking Lots A, B and C and take the air conditioned Okinawan Festival Shuttle
Cost: \$2 Roundtrip—buy return ticket at Shuttle Ticket Booth
Tickets will be collected by Shuttle-Stop Attendant at the park.

SHUTTLE HOURS: Sat, 9/1 7:00 am - 10:30 pm
Sun, 9/2 7:00 am - 6:00 pm

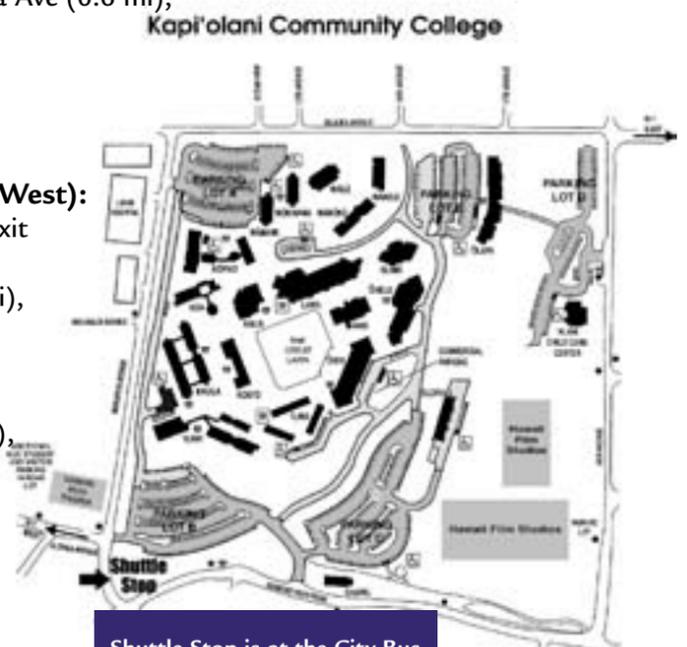
SHUTTLE STOP: At the City Bus Stop on Diamond Head Rd

Directions - East Bound (H1 East):

Take 6th Ave Exit,
Go makai on 6th Ave (0.5 mi),
Continue on Alohea Ave (0.6 mi),
Turn left onto
Makapuu Ave,
Turn right into the
KCC parking lot.

West Bound (H1 West):

Take Waiialae Ave Exit
Go Ewa on
Waiialae Ave (0.4 mi),
Turn left on
16th Ave (0.6 mi),
Turn right on
Kilauea Ave (0.1 mi),
Turn left on
Makapuu
Ave (0.3 mi),
Turn left into
the KCC
parking lot.



Shuttle Stop is at the City Bus Stop on Diamond Head Rd



30TH OKINAWAN FESTIVAL HOURS

Saturday, September 1: 9:00 a.m. – 9:30 p.m.

- 9:00 a.m. – 5:00 p.m. Continuous live entertainment
- 5:30 pm – 9:30 p.m. Bon Dance
- Closing 5:00 p.m. Children's Games/tents
- Closing 6:00 p.m. Most food booths
- Open until 8:00 p.m. Chocolate Dipped Andagi, Andagi, Andadog, Okinawan Soba, Yakitori
- 7:00 a.m. – 10:30 p.m. Okinawan Festival Shuttle/Kapiolani Community College & Kapiolani Park
- Last departure from Kapiolani Park 10:30 p.m.

Sunday, September 2: 9:00 a.m. – 5:00 p.m.

- 9:00 a.m. – 5:00 p.m. Continuous live entertainment & food booths
- Closing 4:30 p.m. Arts & Craft Gallery and Children's Games
- 7:00 a.m. – 6:00 p.m. Okinawan Festival Shuttle/Kapiolani Community College & Kapiolani Park
- Last departure from Kapiolani Park 6:00 p.m.