



UCHINANCHU

THE VOICE OF THE HAWAII UNITED OKINAWA ASSOCIATION

www.huoa.org

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20th Annual Honolulu Festival – A Big Mahalo!

By Tom Yamamoto, HUOA Vice President

Resonating off the walls of Kalakaua Avenue’s hotels and shops was the thunderous reverberation of *taiko* drums synchronized with the high pitch of the *sanshin*. It was all part of the Hawaii United Okinawa Association’s contingent at this year’s 20th Annual Honolulu Festival Parade, which was held on Sunday, March 9, 2014.

Leading the HUOA delegation was National Living Treasure of Japan and founder of Ryukyu Koten Afuso-Ryu Ongaku Kenkyu Choichi Kai, Choichi Terukina Sensei. He was accompanied by his wife, Mrs. Eiko Terukina, seated proudly in a Maserati convertible provided by JTB.

The entire HUOA unit was comprised of the 2014 Executive Committee, headed by President Chris Shimabukuro; a colorful procession of banners representing at least 49 Okinawan cities, townships and various sub-organizations; and musical groups Ryukyu Koten Afuso-Ryu Ongaku Kenkyu Choichi Kai of Hawaii, Chinagu Eisa Club of Hawaii, and guest participants, Crown Eisa, an award-winning eisa group from Itoman City in Okinawa. Together, our “Unit #10” consisted of over 100 members strong.

In honor of Terukina Sensei, one of the two songs that were performed



in the parade was “*Mensoore*,” which was one of his original songs composed in 1992 to commemorate the reopening of Shuri Castle. The lyrics in the chorus, “*Ichariba Choode, Kuni Choode...*” not only states an Okinawan proverb, “Once we meet by chance, we are brothers and sisters forever,” but also welcomes and encourages all nations to adopt this motto. “*Asatoya Yunta*,” a popular Okinawan folk song, was also sung and performed throughout the length of the parade.

Our four *chondara* (Okinawan court jesters) added energy and vibrancy to our group with their prancing around our unit and their close interaction with the spectators lining Kalakaua Avenue. Fifteen members from Yomitan Chojin Kai handed out mini *taiko* drum souvenirs to spectators. Yomitan Club President Mel Hiromoto made over 400 of those mini *taiko* drums.

The outstanding Chinagu Eisa Club of Hawaii under the leadership of Lisa Tamashiro Sensei along with their guests, members of Crown Eisa from Itoman City, produced such a booming beat as they struck the skins of the *taiko* drums that it could be felt deep within one’s chest. They provided the downbeat for “*Asatoya Yunta*” and “*Mensoore*” as Sensei Grant “Sandaa” Murata and other *uta sanshin senseis* of Ryukyu Koten Afuso-Ryu Ongaku Kenkyu Choichi Kai of Hawaii sang on the amplified sound truck.

Even with Kapiolani Park in sight, the 100-plus member organization continued to exhibit an energy that generated into smiles on the faces of the spectators near the end of the parade route. The culmination of this grand sight to behold along with the beautiful Okinawan music was due to the many volunteers and organizations that put in tireless hours to make this possible.

In addition to the parade, members of Ryukyu Koten Afuso-Ryu Ongaku Kenkyu Choichi Kai of Hawaii, Hooge Ryu Hananuuzi No Kai, the *koto* school of Aki No Kai and Hawaii Eisa Shinyuu Kai performed at the Friendship Gala, which was held

More on Honolulu Festival on page 4

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President's Message

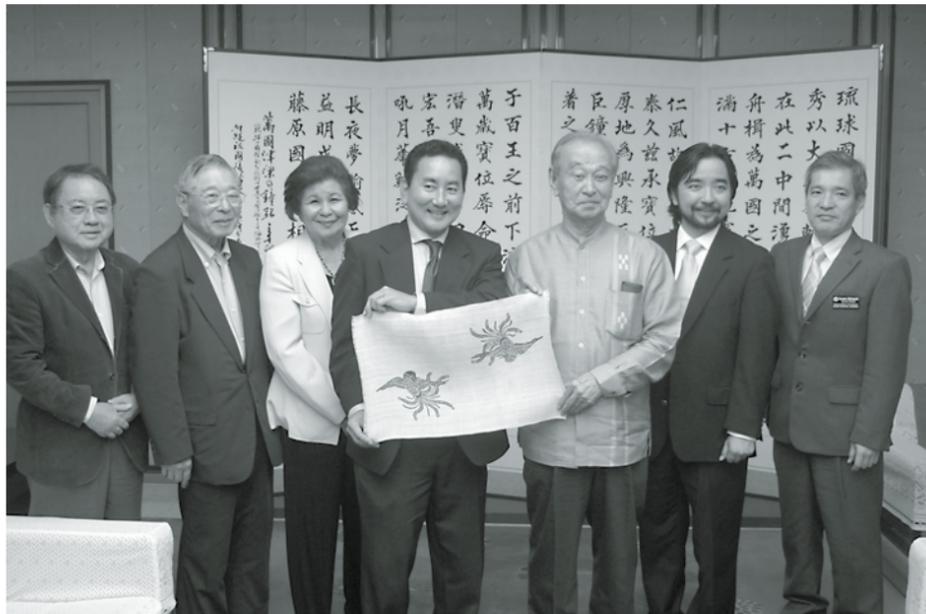
By Chris Shimabukuro

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*Surii Jyurii -
Working Together in Harmony*

Haisai! January through early April is *Shinnen Enkai* celebration season and it was truly a special season. I had the privilege of attending so many wonderful celebrations on Oahu and the neighbor islands and enjoyed myself immensely. Thank you to all the clubs that invited me or one of our other HUOA officers to attend your *Shinnen Enkai*. It is such a comforting feeling to meet so many great people who share the *Uchinanchu* spirit and the desire to perpetuate and promote the Okinawan culture. I attended the *Shinnen Enkai* events hoping to inform and inspire your club members and, instead, I was the one who left even more inspired. The amount of history and knowledge possessed by the club members was amazing and I felt honored to be able to listen and learn so much. It was also heartwarming to see so many of the younger club members in attendance and participating in the games and entertainment! Their involvement is so important to the sustainment and growth of all of our clubs. (*Shinnen Enkai* celebrations, see page 13)

Speaking about the younger generation, we were thrilled to enable 24 high school students from Okinawa the opportunity to participate in our 24th Annual Okinawa-Hawaii Student Exchange Program. From February 22 to March 8, students homestayd with families on Oahu before traveling to Hilo, where Hui Okinawa



(L-R): Okinawa Hawaii Kyokai Vice President Asami Ginoza, President Choko Takayama, HUOA Executive Director Jane Serikaku, President Chris Shimabukuro, Governor Hirokazu Nakaima, HUOA President Elect Mark Higa, Executive Office of the Governor Director Susumu Matayoshi.

hosted the energetic group. The Student Exchange Program is one of HUOA's most important and meaningful programs as it provides wonderful growth and leadership opportunities for both the Okinawan and Hawaii students in a new and yet safe environment. It also provides meaningful relationships for all the students and their families.

On the students' last night in Hawaii, an Aloha Party is held for all the families and heartfelt entertainment is performed by both the Okinawan and Hawaii students. The bonds of close friendship can be seen and felt and the party is difficult to break up. In June, we will send our Hawaii students to Okinawa to experience the same wonderful opportunities to grow and learn. The program has helped to bring Okinawa and Hawaii even closer together. A big mahalo goes out to Jane Serikaku, Tom Yamamoto, Stacy Kawamura, all the host families, and many other volunteers for making this important program possible. (Student Exchange photo, see page 15)

On March 9, HUOA club members marched proudly with our colorful club banners in the annual Honolulu Festival Parade with our four *chondara* who brought cheer and laughter to the young and old. Along with Chinagu Eisa and Afuso Ryu Gensei Kai, the spirited Okinawan music could be heard and felt up and down Kalakaua Avenue. I am always so impressed with the quality of the parade and the number of tourists and locals alike that come out to watch and support it. The crowd in Waikiki goes five to six people deep at certain places! It is easy to get caught up in the adrenaline

rush moment as our march down Kalakaua Avenue seems to end in a few short minutes. (More Honolulu Festival photos, see page 4)

From March 26 to April 2, President Elect Mark Higa, Executive Director Jane Serikaku and I traveled to Okinawa for *aisatsu* visits with prefectural government officials and HUOA supporters. We had courtesy call meetings with Governor Hirokazu Nakaima, Assembly Chair (Speaker) Masaharu Kina, Hajime Terukina (Director of Prefecture Public Relations & International Exchange Division),

Continued on page 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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Address _____

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

Please include this form with your donation and send to:
HUOA Newsletter Fund, 94-587 Ukee Street, Waipahu, Hawaii 96797

UCHINANCHU

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HUOA President Chris Shimabukuro
Executive Director Jane F. Serikaku
Editorial/Production Services MBFT Media

ADVERTISING INFORMATION

Uchinanchu reaches over 9,700 households. For advertising rates and more information, contact us at:

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2014 CALENDAR OF EVENTS



The year at a glance!



- May 17 4th Eisa Drum Festival at Kapiolani Community College
- May 18 Okinawa's BEGIN performance at Waikiki Shell
- May 24-25 HUOA Invitational Golf Tournament at Pali Golf Course
- June 2-6 Children's Cultural Day Camp at HOC
- June 20 Senior Health & Awareness Fair at HOC
- July 13 Legacy Awards Luncheon at Sheraton Waikiki
- July 27 Okinawa's Toshiko Chinen Benefit Concert at HOC
- Aug. 5 Okinawan Cooking Class at HOC
- Aug. 30, 31 Okinawan Festival at Kapiolani Park
- Nov. 29, 30 Winter Craft Fair
- Dec. 10 Evening in Waipio-Craft Fair

Check HUOA website – www.huoa.org for more information.



Continued from page 2

Seijun Wakugawa (Director of Okinawa Prefecture Tourism, Culture & Sports Division), Superintendent Akira Moromisato (Board of Education), Chair of City Mayors' Association Takeshi Onaga (Mayor of Naha), Chair of Town/Village Mayors' Association Toshiyasu Shiroma (Mayor of Haeburu), Susumu Inamine (Mayor of Nago), Choko Taira (Mayor of Kumejima). We thanked them for their past support of HUOA and shared with them our vision for developing our Hawaii Okinawa Plaza (HOP) project. We asked for their support of this most important project that once completed, will provide an income stream to support HUOA's mission of preserving, perpetuating, and promoting the Okinawan culture. All of the Okinawa officials we met with said they are in favor of supporting our project and our fundraising efforts. Needless to say, we felt our meetings were very valuable and productive.

In addition, Jackson Nakasone and his wife Carol joined us on the trip to help share our HOP project with members of Okinawa Hawaii Kyokai (OHK), our friends in Okinawa with strong ties back to Hawaii. Jackson brought commercial real estate expertise to our group that aided in our presentation to OHK. OHK has been very supportive of HUOA and we feel a tremendous amount of aloha for them. We especially want to thank OHK President Choko Takayama and Vice President Asami Ginoza for their leadership and friendship over the years. These two gentlemen display the highest level of integrity and professionalism and we are very appreciative to work side by side with them.

In addition, we had many more meetings and dinners with Okinawan performing arts groups, business leaders, family and friends. It was a very busy schedule, but so enjoyable and so meaningful. This was only my third visit to Okinawa and each time I go back, I gain a new appreciation for our culture, our heritage. There really is something special about Okinawa and its people. I encourage you to visit, tour the country, reconnect with relatives, meet new people, and discover Okinawa as you discover things about yourself.

An opportunity for discovery exists from October 5 to 16, as we will be traveling again to Okinawa for our Naha Matsuri Cultural Tour. I encourage you to join us for this special trip. For tour information, please visit www.HUOA.org. *Ippee Niffee Debiriu.*

Hawaii Okinawa Student Exchange Program

“Two weeks in beautiful Hawaii with my host family is not enough!” exclaimed Kaito Kunugi, one of the 24 high school students from Okinawa. This is the 24th year of the Hawaii-Okinawa Student Exchange program—the longest running high school exchange program in Okinawa. We extend our deepest appreciation to our host students and their families for “adopting” their Okinawa student for two weeks.

The Okinawa students experienced school life in Hawaii as they went to school with their host student and learned about Hawaii's history and culture through various study trips on Oahu and the Big Island.

In June, approximately 18 students from Hawaii will spend two weeks in Okinawa hosted by the same students who were here earlier this year.



One last pose before all the tears start flowing as the Okinawa and Hawaii students say ALOHA to their new friends.

This is *Your* Newsletter

Please send us your club news items and photos.

Email us at info@huoa.org

Mahalo!

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1.5 lbs of Portuguese Bean Soup or
1.5 lbs of Meat Sauce or
18 pcs. Frozen Cookie Dough

The HUOA needs your help to offset some of the costs to administer our 2014 Student Exchange Program. This year we hosted 24 Okinawa high school students in February, and this summer 18 of our high school students will be traveling to Okinawa for a cultural education experience of a lifetime. Although most of the expenses are covered by the Okinawan Prefectural Government and the student and host families, there are some costs covered by HUOA. This chili fundraiser will help us to defray some administrative costs. If you would like to help, please call 676-5400 or email kuba-huoa@hawaii.rr.com.

Pick-up at the Hawaii Okinawa Center.

Honolulu Festival 2014: 20 Years of Sharing Culture



Festival Exhibit volunteers, first crew: Karen Kuba-Hori, Sharon Miyashiro, Jean Ige, Audrey Gibo and Val Teruya. Other volunteers included: Gerri Maeda, Carol Tanji, Bobbi Kuba, Virginia Takara, Shari Tamashiro, Boyd Nakamura, Lois Nakagawa, Laura Ajimine, Gary Jitchaku, Grace Carmichael, Marie Kuwai, and Gainor Miyashiro.

“Pacific Harmony,” has been the theme for the Honolulu Festival for 20 years. From its humbler location at Honolulu Hale, the Honolulu Festival has grown to its current location at the Hawaii Convention Center, always promoting the cultures of the Pacific Rim and Japan.

Thousands of visitors streamed into the hall to see huge ikebana arrangements, cultural booths highlighting Anime, Filipino, Korean, Taiwanese, Maori, Ainu and Japanese exhibits, round-the-clock entertainment, movies and local arts and crafts. Part of the entertainment this year were Hawaii *eisa* groups Chinagu Eisa Hawaii and Ryukyukoku Matsuri Daiko, Afuso Ryu Gensei Kai Hawaii Shibu and one of Okinawa’s top *eisa* groups, Crew CROWN. One of many features of the Honolulu Festival is the promotion of local Japanese organizations, including the Japanese Cultural Center of Hawaii and local *kenjinkais*.

This year, Hui O Laulima assisted the HUOA by creating the Okinawa Kenjin Kai booth. The exhibit highlighted the rich history of Okinawan textiles and our Association. Guests were able to view and “touch” authentic *katsuri*, *bingata* and *bashofu* fabric. The booth was visited by not only interested mainland and Japanese tourists, but many local *Uchinanchu*.

On Sunday, after the Convention Center closed, the Festival prepared itself for its popular Festival Parade featuring both local and international cultural groups (including the HUOA). It closed with a fantastic fireworks display sponsored by Nagaoka prefecture.

Honolulu Festival continued from page 1

on the evening of Friday, March 7, at the Hawaii Convention Center. Featured as the finale at the Friendship Gala the combined groups put together a spectacular



display of traditional and contemporary Okinawan music and dance. The highlight of the segment was an extraordinary rare solo performance by Terukina Choichi Sensei of “Nakafu.”

On behalf of the Hawaii United Okinawa Association,

we extend our heartfelt appreciation and gratitude to all of the volunteers, performers and the JTB staff, especially Mr. David Asanuma and Ms. Ayumi Sakamoto, for your hard work and participation in the 20th Annual Honolulu Festival. *Ippei Nifei Debiru!*



44th Annual Hawaii Okinawan Invitational Golf Tournament

Saturday, May 24, 2014
and Sunday, May 25, 2014
Pali Municipal Golf Course

Application forms at Public Golf Courses,
Hawaii Okinawa Center, www.huoa.org



Hui Okinawa Haari Boat Festival August 16, 2014



For information: www.haariboatfestival.com

UCHINANCHU SPOTLIGHT

Spotlight: Betsy Miyahira

Sometimes when asked to volunteer and help out with the Okinawan Festival or an HUOA or club event, there are those who will jump up and—with vigor to match—rally for the cause... Betsy is one of those. In this issue, our spotlight beams brightly on Betsy Miyahira, a very long-time HUOA volunteer who at 87 by this writing is still as active as ever.



Betsy's parents, Seiko and Tsuru Asato, were *issei* from Aza Samashita, Ginowan. Her father crossed the ocean and arrived on the shores of Hawaii in 1919; her mother arrived in a later year. Betsy was their third child and second daughter born in Hawaii. During her childhood, the close-knit Asato family lived on Austin Lane in an Okinawan neighborhood.

Traditional music and dance always filled their home. Her Dad was a longtime member of Ryokin Nakama Sensei in *uta-sanshin* and her Mom was one of the earliest members of Shizuko Kiyabu Sensei in *koto*. Their family and members of their very close friends, the Tamanahas and Nakos, regularly gathered to enjoy their music and dance. Betsy shared that one of the homes had a *hoshiba*, a long room on the second floor where laundry was hung. When all the clothes were dried and removed, the room became a studio for Okinawan dance lessons and music practices.

Talking about this time of her life brought back fond memories as a young *nisei*. It was also a time that Betsy saw how actively her parents participated in Ginowan activities. Whenever their families and friends gathered, they were always available to help out. This was especially so when groups gave performances at Kawanakoa School.

Following the example of her parents, Betsy and her husband, Robert, raised their three children—Gail, Robin and Doreen—well. All the while, Betsy began her

activity in Okinawan dance and as one of the earliest members of the Paranku Clubs of Hawaii, then, later, as a student of Kiyabu Sensei in *koto*.

Betsy was also an early member of Hui O Lailima (HOL), a women's service ohana and served as its president for two terms. Betsy was also quite active with her family's involvement in the HUOA clubs of Ginowan and her husband's Gaza-Yonagusuku Doshi Kai. She also fulfilled roles as president, leadership capacities as well as a myriad of committees for these groups and the HUOA for special events.

In the community, she is still very active with the Moanalua Senior Citizen Club, her *paranku* club, bowling league and in Okinawan dance as a member of HOL's Churakaagi Angwataa.

It is truly no wonder that in the Year 2000, through the assistance and nomination by fellow Moanalua Senior Citizen Club member, Jane Takayesu, Betsy was selected as the City's Volunteer Woman of the Year.

Now, with six grandchildren and extended families, Betsy says that she is so happy to see that the younger members of our community are participating and volunteering their time and resources as she did a generation ago.

There is a special glow in Betsy's smile when she talks about HUOA's Okinawan Festival. That is because for nearly a quarter of a century the Festival is when the Miyahira-Asato ohana traditionally gathers together with descendants of the Nako and Tamanaha families to man the last shift at the andagi booth.

In her lifework of community service and continued participation in the Okinawan performing arts, Betsy is a sterling example of one who selflessly lives in the spirit of *yuimaaruu*. The HUOA extends its heartfelt *Ippee Nifee Deebiru* to Betsy Miyahira, one of our organization's wonderful volunteers. 🌺

“Traditional music and dance always filled their home..”

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Don Quiote	Side Street Inn
Doraku's	Signature
Duty Free Shoppers	SWAM
Fujioka's	Tamura's
HASR	The Modern Honolulu
HASR Bistro	The Pineapple Room
Hoku's	The Wine Stop
Hy's Steakhouse	Town
Hyatt Resorts	Trump International
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Kincaids	Uncle Bo's
Kuni's	Uncle's
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Liquor Collection	Vintage Cave
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with HUOA President Chris Shimabukuro

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Warabi Ashibi – Children at Play

Okinawan Summer Day Camp for Children - Scheduled for Oahu, Maui, Kauai and Hawaii this June

From the east side of the Big Island to the island of Kauai – the sound of Okinawan music will be heard throughout the state in the month of June. Children ages 7 to 13 will be able to enjoy the beauty and uniqueness of our culture. This year it may take the form of taiko drumming, mochi making, or Okinawan dance our culture will be shared.



“Warabi Ashibi” is an Okinawan term meaning “children at play.” The spirit of this theme has governed the Hawaii United Okinawa Association’s Okinawan Cultural Summer Day Camp (CDC) Program for Kids. Developed in 1996, the program is designed to teach children about the Okinawan culture and heritage in a fun learning atmosphere.

Campers (children from the ages of 7 to 13) are introduced to Okinawan history, dance, language, drumming, martial arts, crafts, flower arrangement, cooking and plantation games. Projects are designed to provide a hands-on fun and educational experience for the participants and will vary from camp to camp. Camps select the curriculum that best suits their participants and community.

This year, Maui and Oahu will be welcoming new directors. Elaine Fujita and Debbie Kiyabu will be coordinating with Laurie Omuro-Yamamoto on Maui and Connie Chun will be directing the Oahu Camp. We would like to welcome and thank these women for their willingness to assist and enhance the program. The CDC camps have been successful because of

the many volunteers that are committed to the program and the children we serve. This also includes the Camp Directors. To retiring directors and soon-to-be advisors to the program—Wendy Yoshimoto and Jean Tsuda on Oahu—please accept our heartfelt gratitude and aloha.

According to State Director Karen Kuba-Hori, “We are very excited this year with new projects and Camp Directors. Having the opportunity to introduce such important elements of our Okinawan culture to our children is immeasurable. Every year each program gets a little more creative and the program this year will be exceptional.”

“Warabi Ashibi” was first established by the Hawaii United Okinawa Association for Oahu, the program is now offered statewide with the assistance from neighbor island Okinawan clubs and a financial grant from the State of Hawaii, State Foundation on Culture and the Arts.

For additional and updated information, please visit our website at www.huoa.org or call the HUOA office at 676-5400 or email at kuba-huoa@hawaii.rr.com.



Listing of Camps and General Information:

OAHU

Location: Hawaii Okinawa Center
 Date of Camp: June 3 – 6
 (sleepover at the Hawaii Okinawa Center scheduled on Thursday)
 Hours: Tuesday – Thursday: 8:30 a.m. to 2:30 p.m.
 Friday: 8:30 a.m. – noon.
 Coordinating Club: Hui O Lailima
 Directors: Connie Chun
 Registration: \$100 (discount for multi-child households)
 Number of Kids: 80
 Ages: 8 years to 13 years of age
 Contact: Karen Kuba-Hori, (808) 676-5400
kuba-huoa@hawaii.rr.com
 (see application form provided on this page)

MAUI

Location: Maui Okinawa Center
 Date of Camp: June 3 – June 6
 Hours: 9:00 a.m. – 3:00 p.m.
 Coordinating Club: Maui Okinawa Kenjin Kai
 Directors: Elaine Fujita, Debbie Kiyabu and
 Laurie Omuro-Yamamoto
 Registration: \$95 for MOKK members; \$120 for non-members,
 includes one year MOKK membership.
 (discount for multi-child households)
 Number of Kids: 30
 Ages: Entering 1st grade – 8th grade
 Contact: MOKK (808) 242-1560 or (808) 243-9467 (leave message)
 MOKK
 P O Box 1884, Wailuku 96793

HAWAII – HILO

Location: Honpa Hongwanji, Hilo Betsuin
 Date of Camp: June 2 – 6

Hawaii - Hilo continued from previous column

(Excursion scheduled for Thursday – with a Wednesday Fun Night)
 Hours: 8:30 a.m. – 2:30 p.m.
 Coordinating Club: Hui Okinawa
 Registration: \$90 (discount for multi-child households)
 Number of Kids: 48
 Ages: 8 years to 13 years of age
 Director: Ruby Maekawa
 Contact: Ruby Maekawa, (808) 959-4855
rmaekawa@hawaiiantel.net

HAWAII – KONA

Location: Kailua View Estates Recreation Center
 Date of Camp: June 28 – 29
 Hours: Saturday – 8:30 a.m. to 3:30 p.m.
 Sunday – 8:30 a.m. to 4:30 p.m.
 Coordinating Club: Kona Okinawa Kenjin Kai
 Registration: \$45
 Number of Kids: 20
 Ages: 8 years to 13 years of age
 Directors: Doris Grace and Pat Nagy
 Contact: Doris Grace, gracedoris48@gmail.com
 Pat Nagy, (808) 325-0060 or pnagy808@hotmail.com

KAUAI

Location: Kauai War Memorial Convention Hall
 Date of Camp: June 18 – June 20
 Hours: 8:30 a.m. to 4:00 p.m.
 Coordinating Club: Hui Alu, Inc.
 Registration: \$75 (discount for multi-child households)
 Number of Kids: 50
 Ages: 8 years to 13 years of age
 Director: Gloria Hiranaka
 Contact: Gloria Hiranaka, (808) 652-1223
gjhiranaka@hotmail.com

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Hawaii United Okinawa Association (HUOA)
 2014 Warabi Ashibi, Okinawan Cultural Day Camp for Children - Oahu
 June 3-6, 2014 - Tuesday to Friday
Registration Form
 Registration Deadline: Friday, May 16, 2014
 Enrollment limited to 80 participants, Ages 8 - 13
 (child must be 8 years old by December 2014)

Last Name _____ First Name _____

Age _____ Sex _____ T-shirt size: Adult/Youth _____
 (circle one) (indicate size)

Returning Child: Yes No No. of Yrs Participating: _____

Last Name _____ First Name _____

Age _____ Sex _____ T-shirt size: Adult/Youth _____
 (circle one) (indicate size)

Returning Child: Yes No No. of Yrs Participating: _____

Last Name _____ First Name _____

Age _____ Sex _____ T-shirt size: Adult/Youth _____
 (circle one) (indicate size)

Returning Child: Yes No No. of Yrs Participating: _____

Parent or Legal Guardian's Name(s) _____

Address _____

Home Phone _____ Work Phone _____

Parent/Cell _____

E-mail Address _____

Registration Fees:

One child (\$100)

*Two children (\$180)

*Three children (\$260)

Addition T-shirts:

(youth) ----- \$7 quantity ___ size ___

(adult) ----- \$10 quantity ___ size ___

Total Amount Enclosed _____

* To qualify for multi-child discount, children must reside in the same household.

Make checks payable to HUOA.

Mail to:

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 Children's Day Camp
 94-587 Ukee Street
 Waipahu, HI 96797



Ippee nifee deebiru! Thank you ver much!

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Okinawa Women's Junior College

HUOA volunteer docent Kishiba-san engaged the Okinawa Women's Junior College students in learning about the history of Okinawan immigrants coming to Hawaii and introduced our Hawaii Okinawa Center, which was built in honor of our Issei.



Gushikawa Commercial High School

Gushikawa Shijin Kai members Ron Tokuda and Paul Kaneshiro (top right) greeted 38 students from Gushikawa Commercial High School with refreshments and special gifts at our Hawaii Okinawa Center.



JTB-Okinawa Visits HOC

On a sunny Sunday afternoon, we were visited by JTB-Okinawa's group, which included many business executives who were awestruck when they saw our majestic Hawaii Okinawa Center and the beautifully manicured Issei Garden and Takakura Okinawa Garden.



Bridging from Generation to Generation - For Our Children!

Ikuu Madin

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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. *Magukuyu Kara Ippee nifee deebiru* – from our hearts, thank you very much.

Donations listed below were received from February 1, 2014 to March 31, 2014.

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The Hawaii United Okinawa Association would like to acknowledge all of the individuals, families, organizations and companies who have donated towards our annual giving program. Our campaign, launched on October 31, 2013, has raised gifts totaling \$108,729. To our 846 donors, thank you for your generous contributions and display of confidence in HUOA. We are truly grateful to your commitment to our culture. *Ippee Nifee Deebiru!*

Our list of donors below reflects gifts received from February 1, 2014 to March 31, 2014.

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Carolyn Shimamura's Journey to Stardom

By Jodie Ching



Did you know that just before Mariah Carey became a multi-platinum vocal sensation, she was studying cosmetology? Well, she did, and Carolyn Shimamura is looking to fulfill a similar dream of transitioning from MAC Cosmetic's Make-up Diva to J-Pop Diva. In 2012, Carolyn just missed becoming KZOO Radio's Karaoke Grand Champion by taking 1st Place.

In 2013, she took it to the next level singing "Be Alive" by Yuki Koyanagi. "There was more pressure to win and I was very nervous," she explains. It seemed like minutes were years as she stood on stage and heard the names of other contestants being called. When her name was finally called, she

was shocked and paralyzed until someone said, "Carolyn! It's you!"

Carolyn credits her mentor Kyoko Sano of Mele Music for seeing her potential and approaching Carolyn's mother, Chikako Shimamura, after watching a performance. Like all the winners who were KZOO Radio's Karaoke Grand Champion, Carolyn will travel to Tokyo, Japan to compete in the N.A.K. or Nippon Amateur Karaoke Grand Prix. What is extraordinary about Carolyn's reign as Grand Champion is that she has caught the attention of a music production company. In order to prepare for competition and a chance to launch a vocal career, Carolyn has been training hard both vocally and working out to stay in shape. Staying healthy is a must for the rigorous schedule that she is anticipating. Also, with the assistance of Kyoko Sano, Carolyn will perform at the Harada Hiroshi Enka Show and is scheduled for radio interviews as well as other performances in Japan.

The journey has just begun and tough challenges await. Growing up with black belt karate Sensei Mitchell Shimamura as her dad has taught her focus, discipline and respect. Put that together with being in a musical environment all her life with a mother who is also vocally talented, and studying sanshin under the instruction of Grant Murata, has helped to nurture her love for music and prepare her for this once in a lifetime opportunity.

This is Carolyn's chance to fulfill a dream that she has had all her life. Not only will it take stamina and determination, she will also need a lot of financing. It is unknown how long she will be in Japan and needs to prepare for the costs of accommodations, transportation, professional vocal training and other unforeseen expenditures.

Carolyn and her family and friends are asking the public for support. Since she was little, she has been giving to the community and volunteering at various events. In response, family, friends and fans held an event called "The Big Send Off" at Rumors Nightclub on April 27, with entertainment by Carolyn, Afuso Ryu Choichi Kai, Somei Taiko, Hawaii Matsuri Taiko, Dazz Toguchi, Jan Luna, Tom Yamamoto and Wayne Takamine. A raffle and silent auction were also held. Anyone wishing to help can contact c-kaako@hotmail.com or call (808) 383-1213.

Taiko Beat Fills the HOC

Five young taiko enthusiasts practice every Sunday morning at the Hawaii Okinawa Center with instructors Marni and Brian Canubida!



(L-R): Hawaii Taiko Kai members (L-R): Kylie Canubida, Danica Wong, Ridge Ono, Kaitlynn Canubida and Micah Ono.

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BEGIN's Aloha for Hawaii

When BEGIN performed at the 2004 Okinawan Festival, they learned of the heroic efforts of Hawaii issei and nisei to raise funds to send 550 pigs to war-torn Okinawa. BEGIN was so touched by the *chimugukuru* (beautiful heart) of the Uchinanchu in Hawaii that they announced they would send 550 of their specially designed *Ichigo Ichi E* instruments to Hawaii to reciprocate the Aloha that was shown from Hawaii.

At all of their concerts, BEGIN retells the saga of the 550 pigs and collects donations to help purchase the instruments. HUOA's *Ichigo Ichi E* classes at the Hawaii Okinawa Center and on Maui are a result of their generosity!



HUOA's *Ichigo Ichi E* students had the wonderful opportunity to perform with the famous BEGIN! At the Jikoen Hongwangi in June 2012.

UPDATE ON BEGIN CONCERT



HUOA members are needed for a television commercial featuring BEGIN's promotional theme song: "Oji Jiman no Orion Beer (Grandfather's Beloved Orion Beer)." We are looking for anyone who can sing the song and is willing to be filmed (don't worry, a practice session will be scheduled). Time and place has not been determined, but they are looking for a location that has Diamond Head as the background. Please call HUOA 676-5400 to sign up, if you are interested.

Aloha Party for BEGIN will be held at Hawaii Okinawa Center, Monday May 19, at 6:30 p.m.

Please call HUOA or email jserikaku@hawaii.rr.com for more information and to sign up for the party. YOU MUST SIGN UP TO ATTEND BY MAY 15.

Kau Kau: Food Connects Past and Present

By Arnold Hiura

I am not a chef—not even a hardcore foodie, really. So it comes as no surprise that friends sometimes tease me about writing books about food in Hawaii. I can appreciate their good-humored ribbing, of course, and usually limit my own defense by saying, “Well, *somebody* has to do it!”

My literary/culinary journey began innocently enough. In 2009, I wrote *Kau Kau: Cuisine & Culture in the Hawaiian Islands*, a combination of personal essays, historical narratives, and recipes that provided a chronological overview of food in Hawaii from its original settlement to the present.

That project led to an invitation from chef Alan Wong to work on his book, *The Blue Tomato* (Watermark, 2010). For this plantation boy, the experience of observing (and tasting) Chef Wong’s work over the course of a year was, as they say, priceless.

Finally, my current book, *From Kau Kau to Cuisine: An Island Cookbook Then & Now* (Watermark, 2013), explores the continuing evolution of local food by presenting old recipes by Derek Kurisu and new recipes by chef Jason Takemura side-by-side, while exploring the contemporary trends and local traditions that inspired them.

Food occupies such a prominent place in our lives today and it keeps evolving at a dizzying pace. And why not? We all enjoy eating and our seemingly endless list of choices runs the gamut from casual to fine dining, from rare ethnic specialties and world-class restaurants to down-home comfort foods.

Blessed by such variety, it’s easy to forget that just one or two generations ago people did not ask each other, “What you like eat today?” Rather, the more common question was, “What get for eat today?”

To be honest, it is this aspect of our culinary history that serves as my primary motivation to write the books that I do. Like many baby boomers—mostly sansei—I’m old enough to remember what “beforetime” was like. I grew up in a plantation town on the Big Island, worked in the canefields during the summer, and carried my lunch in an old metal kau kau tin. Ours was the last generation to experience plantation life and witness the islands’ transition to a post-plantation economy.

It is both amazing and inspiring to listen to stories of how families managed to feed their kids on ridiculously meager budgets. What we routinely spend on dinner at a nice restaurant these days could probably feed a large family for a month. People simply ate what they had—what they grew, raised, foraged or caught—to augment such staples as rice, shoyu, tofu and miso. The name of the game was to s-t-r-e-t-c-h what you had, and make it taste good in the process. A few common kau kau principles were:

- Everything revolved around rice. It’s what filled hungry stomachs.
- Okazu—the stuff you ate with your rice—was seasoned well so that a little would flavor a lot of rice.
- Vegetables—mostly homegrown and often shared amongst neighbors—played a more important role in peoples’ diets than precious pieces of meat, poultry, fish.
- Foods that would “keep” (i.e. not rot) were prized. This often meant food that was dried, smoked, pickled or heavily salted, like *bacalhau* (dried, salted cod fish).

- Canned goods were dependable standbys that did not need refrigeration. A can of Spam, Vienna sausage, tuna or sardines could be chopped up, added to vegetables, seasoned with shoyu and sugar.

- Soups and stews were the go-to dishes in frugal dining. Leftovers and less than premium cuts such as *ara* (fish head and bones), innards, and chicken and meat bones could be simmered with vegetables, seasoned with *ebi* (dried shrimp), *konbu* (seaweed) and miso to make a big pot of soup or stew.

- Treats like a bottle of soda pop were enjoyed only at special occasions, such as New Year’s or weddings. A small hole punched in the cap with an ice pick allowed the sweet soda to be savored as long as possible.

- The brown paper bag containing Chinese seeds was turned inside out and sucked clean of their salty goodness. Dessert was a saloon pilot cracker covered in sweet condensed milk, or a sweet potato roasted in the ground with hot coals.

There are many more, but perhaps the most memorable story of how poor someone’s family was took place in the parking lot of the Maui Okinawa Cultural Center, where two subjects traded stories until one finally blurted out, “We were so poor we ate *grass!*” I cracked up at first because it sounded like such an exaggeration. On second thought, however, it really was plausible when you stop and think about the variety of edible wild greens that people foraged and ate.



The inspiration behind “From Kau Kau to Cuisine” are the philosophies and recipes provided by KTA Superstores executive vice president Derek Kurisu (left) and Jason Takemura, executive chef at the Hukilau Restaurant and Pagoda Floating Restaurant (right). Photo by Eloise Hiura

Today, along with other ethnic foods, Okinawan cuisine is everywhere—from restaurants, bars, parties, festivals and fundraisers, and even on the menus of mainstream restaurants. In this issue of *Uchinanchu*, in fact, Shari Tamashiro launches her new “Chanparu” series that will feature local Okinawan restaurants and foods!

I am told that there was time, however, when Okinawan food was eaten at home, but not so much outside. It has become cool and hip these days for creative young chefs and upscale dining establishments to feature contemporary interpretations of foods such as andagi, pig’s feet, oxtail, goya, soba, nakami, braised pork belly, shoyu pork, purple sweet potatoes, and more in elegant presentations—sometimes accompanied by some fancy awamori cocktails!

No matter how much we change, however, we should always treasure reminders of the past. More than just satisfying our hunger, food is a symbol of our culture and it celebrates change, creativity and pride as we transition from then to now.... and it brings people together by connecting us to the memories that form our common heritage.

In the epilogue to *From Kau Kau to Cuisine: An Island Cookbook, Then and Now* I wrote: *In a time long before cell phones, parents’ voices were the dinner bells that echoed across Hawaii’s urban and rural landscapes. “Kau kau time!” those voices would call, beckoning kids determined to squeeze the last few ounces of sunlight out of the quickly descending dusk.*

In the old folk tale, Hansel and Gretel left a trail of breadcrumbs through the forest so the way home would not be lost. Greedy birds gobbled up all the bread, leaving the children hopeless, alone and hunger. There is a lesson there for us today: to take better care of our own precious morsels from the past, so that we can always find our own way home! 🍷

Hawai‘i Book Publishers Association Names *From Kau Kau to Cuisine* Islands’ Best Cookbook

From Kau Kau to Cuisine received the Award of Excellence, the top honor, in the Cookbooks category of the annual Hawaii Book Publishers Association’s Ka Palapala Po‘okela Awards. The awards were announced at ceremonies held on April 24 at the East-West Center.

The competition’s judges praised *From Kau Kau to Cuisine* for connecting Hawaii’s past and present through side-by-side pairings of plantation-era and modern-day dishes. The author “masterfully ties these recipes together with interesting histories on Hawaii’s culinary evolution and illustrates how trends in modern cuisine—sustainable, foraged, nose-to-tail eating—are actually old practices that were adopted out of necessity in plantation and war-era Hawaii. Sharing food is joyful, and *From Kau Kau to Cuisine* is a joy to read and share.” 🍷



Journalist Howard Dicus, who served as emcee for the awards ceremony, is flanked by the book’s art director, Kurt Osaki (right), and Hiura. Photo by Eloise Hiura

Chanpuru Review: Hide-Chan Restaurant

By Shari Tamashiro

Photos by Todd Maeda

What I want to accomplish with these reviews:

People are surprised to hear there are so many Okinawan restaurants on Oahu. Personally, I think it is great there are places that offer Okinawan food for those of us who don't cook. We really need to support these restaurants and prove that Okinawan dishes and drinks are worth having on the menu!

With that in mind, I will be highlighting Okinawan and Okinawan-friendly restaurants. In the spirit of *yuimaaru*, communities supporting one another, please make the effort to go eat at these places! In this issue, we spotlight Hide-Chan Restaurant.

Background of Hide-Chan:

Hide-Chan is an unpretentious neighborhood gathering place located at 2471 South King Street in Moiliili. It is a family owned and run restaurant, something you don't see too much of these days.

At the heart of it is Hidemitsu Tamayose, who does most of the cooking. When he opened Hide-Chan in 2001, the original menu had only Japanese food, but Okinawan dishes were added to the menu at the request of customers. In the current menu, there are around 60 Japanese and 12 Okinawan dishes.

In the kitchen, Hidemitsu is assisted by son Joey. The front of the house is run by wife Chizuko and daughter Iris, with help from family friends.

Important Information to Know:

Hide-Chan is open for lunch and dinner. Closed on Sundays.

Parking is limited to several stalls out front. I usually find parking around Moiliili Neighborhood Park. You can also park at First Hawaiian Bank (after banking hours) for a \$2 charge.

The restaurant does not take reservations. Bring cash because they do not accept credit cards. Hide-Chan is BYOB, so you can bring in bottles of awamori or Orion beer to enjoy with your meal. If drinking wine, please remember to offer some to Chizuko and Iris!

The Food

Goya Chanpuru. *Chanpuru* or *Chanpuru* is considered a mainstay dish of Okinawan cuisine. It is a stir fry of tofu, egg, *goya* (bittermelon), and pork. You can opt for Spam instead of pork. Me, I like the pork. Hide-Chan tops theirs with *katsuo-bushi* flakes (that wave at you!). I found the *chanpuru* to be a nice combination of flavors, the bitterness of the *goya* is mitigated by the tofu and egg.



Iris, Hidemitsu, and Joey Tamayose



Pigs Feet Soup



Miso Rafute



Hidemitsu Tamayose

Imo and Goya Tempura. This tempura was light with a nice crunch. Not oily. Definitely tasted the bitter *goya* flavor but when dipped into the sauce provided, the bitterness was cut down. It nicely complemented the rich flavors of purple Okinawan sweet potato.

Miso Rafute. *Rafute* is a melt-in-your-mouth tender pork belly. Hide-Chan's *rafute* has a good balance between fat and pork meat. I liked that the flavor of the miso sauce was not too bold. I have not seen any other place offering miso *rafute* in Hawaii. Hidemitsu tried this in Okinawa and created his own version of it. It is featured in Hui O Laulima's *Chimugukuru* cookbook. This *rafute* made me do a happy dance!

Ashitibichi or Pigs Feet Soup: Our soup came with the hock of the pig, rather than the toes, as well as *konbu*, *daikon*, and mustard cabbage. There was a nice flavor to the broth, from that wonderful richness that comes from collagen. It was lighter than I expected. There was also an accompaniment of hand grated ginger. I will admit that I was intimidated by this dish. As I stared at the soup, I had no idea how to eat the pig's foot!

So I asked Grant Sandaa Murata, chef and Okinawan food enthusiast, to help me understand *Ashitibichi*. He advised me to press the foot with my chopsticks to see if the meat falls off. If yes, then take the meat off of the side and look for the collagen (fat) in the split between the bones. All of the flavors of the ingredients should have gone into the fat, making the taste sublime. Grant also advised putting in a bit of the grated ginger to the soup before eating. Some people opt instead to dip the pigs feet into a mix of shoyu and ginger.

Grant mentioned that when he eats at Hide-Chan, he really feels like he is back in Okinawa and it evokes nostalgic food memories. For me, it is a wonderful connection to the place my grandparents came from. On this visit, I wasn't able to try the Sparerib soup, *Nakami*, Okinawan soba, and the popular Oxtail soup. I'm definitely going back to Hide-Chan!

Please Help!

The full review of Hide-Chan and the discussion on pigs feet soup can be found at www.pigsfromthesea.com, with additional photos by Todd Maeda. If you have information you want to add to this review or want to suggest other places to visit, please email me at: pigsfromthesea@gmail.com.

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CLUB NEWS

Our Clubs, Our Future

Hawaii Shuri-Naha Club Celebrates 41st Shinnen Enkai

By President Christine Taylor

One hundred twenty-nine members, family and friends celebrated Hawaii Shuri-Naha Club's 41st Shinnen Enkai Luncheon at the HOC on February 23. Members were treated to family gifts, fortune cookie favors, balloon creations, and design their own *hachimaki*. If you felt lucky, you had an opportunity to win a 32-inch flat screen HDTV or a mini-iPad with your lucky \$1 raffle tickets.

The officers were installed with the usual fanfare. But stars of the party were our honorees! HUOA 2013 Legacy Honoree Jackson Nakasone and



Centenarian Mr. David Aka & Mrs. Jane Shiroma (Kajimaya)

Uchinanchu of the Year Wayne Takamine were recognized for their commitment and service to the club, HUOA and greater Okinawan community.

On centerstage were our *Umaridushi* celebrants! Jane Shiroma, 97 years old, was honored as *Kajimaya*. Mrs. Shiroma is healthy, happy, and enjoys her independence living at home with the assistance of her three adult children. At age 89, she participated in the Great Aloha Run!

Our future centenarian, David Aka, will be 100 years old this year. Mr. Aka never ceases to amaze us with his enthusiasm and sense of humor. Brett Aka, his grandson, shared humorous anecdotes about his relationship with his grandpa. David and Jane wore funny birthday balloon hats and held pinwheels to celebrate this very special occasion.

This year, our opening entertainment number was an Eisa performance by 15 energetic members from the Chinagu Eisa Hawaii. The audience whistled and clapped as they performed three rousing numbers one after another. Frances Nakachi Kuba Sensei and Mina Tamashiro performed *Kotobuki no Mai*, an auspicious dance performed on festive occasions. Three talented children, ages 5-6, performed "*Suuri Agari/Shikikuduchi*."

HUOA President Chris Shimabukuro performed *Hatoma Bushi* with hana hou requests. Mark Higa led a competitive sing-along, *Asatoya Yunta*, with Kori Jo Kochi on *sanshin*. The *jikata* musicians, Derek Shiroma Sensei, Terry Higa, and Lynn Matsuda, accompanied all the Okinawan performances. We were also treated with a hula performance by Tina Nakasone, accompanied by her husband, Dr. Cass Nakasone, on guitar and vocals. Nickie, their daughter, entertained us with her violin solo. Wayne Takamine on guitar and vocal was our perennial and much-valued luncheon entertainer.

Our celebration closed with the traditional *Kachashi*. *Chibariyo*...and see you all next year!

Hui O Laulima News



The ladies of Hui O Laulima started 2014 with a bang... a loud BANG. In March, Laulima started the year by introducing our 2012, 2013 and 2014 new members to Laulima and its programs. Our first annual New Members Orientation Tea held at "A Cup of Tea," brought together 23 new members with 35 "oldtimers." Along with the beautiful ambiance, delicious tea and scones, tea favors, new members were treated to short entertaining presentations from our committee chairladies and lots of new people to meet. Inspired by our "new" President Audrey Gibo, President-Elect Gwen Fujii and her committee provided a nice welcome to our new members



The *churakaaji* "new members" of Laulima with President Audrey Gibo.

and the Laulima year.

March was also the starting month for our community service projects. On March 8 - 9, Hui O Laulima assisted the HUOA with their Honolulu Festival exhibit (see article, page 4).

On March 29, Laulima was prepared to help the Japanese Cultural Center of Hawaii with the clean-up and maintenance of Honouliuli Internment Camp in Ewa. Unfortunately, due to incoming storm clouds and hail, the clean-up was cancelled and will be rescheduled. Mahalo to the following members and friends who volunteered to help with this project: Laura Ajimine, Bertha & David Arakawa, Harriet Choy, Mae Chung, Rachael Guay, Jean Ige, Gary Jitchaku, Karen Kuba-Hori, Frances

Ikehara, Caroline Matsuura, David Nakasone, Carol Tanji and Wendy Yoshimoto.

Members, don't forget we are looking for ladies who have a burning desire to paddle at the Hilo Haari Boat races on August 16. If interested, please contact Karen Kuba-Hori at 389-6482 or kuba-huo@hawaii.rr.com.

Volunteer Gardeners Keep HOC Beautiful

One of our faithful volunteer gardeners, David Nakasone, is caught in action trimming our lovely tree that graces the entrance to Hawaii Okinawa Center's Higa building. David says: "Come and join us volunteers... we need more help to keep the Hawaii Okinawa Center in tip top shape!"



新年明けましておめでとうございます。

JIMPU KAI
Kamimura Grace

Ryukyu Buyo Kenkyusho
(808) 225-7662
carmichah001@hawaii.rr.com

新年明けましておめでとうございます。

JIMPU KAI
Shiroma Yukie

Ryukyu Buyo Kenkyusho
(808) 737-1846
shiromay001@hawaii.rr.com

This is *Your* Newsletter

Please send us your club news items and photos.

Email us at info@huoa.org

Mahalo!

MORE CLUB NEWS

Ginoza Sonjin Kai Holds Shinnen Enkai

By Vince Watabu, President



Jan Ken Po Champion
Haruko Shimabukuro!

Ginoza Sonjin Kai held its Shinnen Enkai on February 16 at the Pearl Country Club. We enjoyed the fellowship and had a lot of fun playing games and giving away lucky number prizes. Our Jan Ken Po champion this year is Haruko Shimabukuro.

We also honored our Uchinanchu of the Year, Ken Nakama, and Legacy honoree, Charlie Toguchi. One of the highlights at the event is the honoring of club members who are 80 years old or older. This year, we had 11 in attendance: Hatsue Arakawa, Elaine Makabe, Tsuneko Makabe, John Ratliff, Kimiko Shimabukuro, Yukio Toguchi, Audrey Toguchi, Nancy Yama, Misao Asato, Haruko Shimabukuro and Soyei Toguchi. See you next year!



Ginoza Sonjin Kai's 80 year and older members, front row (L-R): Elaine Makabe, Tsuneko Makabe, Haruko Shimabukuro, Misao Asato, John Ratliff, Nancy Yama, Kimiko Shimabukuro and Soyei Toguchi. Standing (L-R): Yukio Toguchi, Audrey Toguchi and Hatsue Arakawa.

Oroku Aza Jin Shinnen Enkai

On March 2, over 200 members of the Oroku Aza Jin club gathered for their 91st Shinnen Enkai and Annual Meeting. Along with good food, games, prizes and crafts, all of the *Urukunchuns* in attendance were treated to entertainment from Nidaime Teishin Kai Hawaii Shibu and an Oroku Aza Jin talent show program. The club also honored 30 *Keirokai* members with lunch and a copy of the *Uchinanchu* 2013 annual publication.



Front row (left to right): Tsutoe Taira (*Uchiuebaru*), Alice Eto (*Uenakajo*), Marjorie Uyehara (*Irimijigwa*), Ella Kaneshiro (*Menokanagushiku*), Frances Kakazu (*Nishikakazu*), Ruby Uehara (*Irimiji*), Elsie Teruya (*Hewitera*), Susan Takara (*Mirigushikuda*), Doris Uyehara (*Kushinkagwa*), Lillian Teruya (*Agariuyehanjame*), Sumiko Teruya (*Agariuyehabjame*), Jane Taira (*Uchiuebaru*), Wallace Uyehara (*Nishiakanmi*)

Back row (left to right): Evelyn Onna (*Menomikumushigwa*), Violet Irinaka (*Mikumushigwa*), Walter Eto (*Uenakajo*), Hitoshi Irinaka (*Mikumushigwa*), Wayne Arakaki (*Uenakajo*), Kinji Miyashiro (*Kushinakajo*), Barbara Uehara (*Irimiji*), Masaichi Uehara (*Irimiji*), James Uyehara (*Irimijigwa*), Hatsue Uehara (*Uenakajo*), Jean Takasato (*Nishikakazu*), Seikichi Chick Takara (*Meinakajyogwa*), Edith Uyehara (*Nishiakanmi*) Not pictured: Nelson Yoshioka (*Uenakajo*), Ethel Teruya (*Uyehanjame*), Judy Uehara (*Uenakajo*), Yoshino Teruya (*Heasagi*)

Kanegusuku Sonjin Kai

The Year of the Horse was celebrated at Kanegusuku's Shinnen Enkai held at Masa's Cafeteria on February 9. Over 117 members and guests enjoyed Kanegusuku's 88th Anniversary. Special events included: a hands-on rubber band bracelet project for children organized by Mia Nakagawa; a *Shishi Mai* performance by Jessica Yamamoto and Suzanne Fiskel; performances by member Grant Sandaa Murata and the Nakasone Dance Academy, Lynne Yoshiko Nakasone Grand Master; and door prizes. Dancers Julia Okamura and Lisa Nakandakari performed, accompanied by members of Afuso Ryu Gensei Kai.

Congratulations to 100-year-old Shizue Kino, the oldest member in attendance, and to door prize grand prize winner Chie Kaneshiro from Hilo. Shizue is the mother of President Ed Kino. Also, in attendance was member Stan Tamayose from Maui.

Members, please join us next year on February 8, 2015, when we celebrate the Year of the Ram.



UCHINANCHU

Ippee Niffee Deebiru... Mahalo!

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

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

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- Sadafumi Higa
Steven Nishigata



Remi Mead: Sharing 'Uchinanchu' Pride Through Art

By Mark Higa

In the mixture of expressive artwork wrapping the walls of Kakaako in this year's collection of Pow!Wow! pieces, a young dreamy eyed girl wearing a familiar *hanagasa* and vibrant *bingata* kimono stands out on the wall of the Friends of The Library Bookstore on Pohukaina Street. The textures, reflections and lively colors jump out at you, as well as the playful *shiisagi* (shiisa-bunnies), that escort this "Hanagasahine." The artwork is bright but deep and intriguing... Dive into the eyes of the woman on this giant mural and you will find its creator, artist Remi Mead.

I had the privilege of meeting Remi after the buzz that spread by social media and the coconut wireless from those who discovered the recognizable art. Remi has been prolific with her artwork in recent years, but maintains a demure and friendly *Uchinanchu* personality.

Okinawa-born Remi grew up in rural quiet Ishikawa along with her family, enjoying the warm breezes and beach of the east side of Okinawa. Life changed for the young teenager when she moved to Colorado without knowing much English. Already having a deep interest in art, she found drawing and sketching as an outlet at first, and then as a means for expression and communication, as well as finding common ground and acceptance from her classmates.

Remi spent four years on the mainland and then a short 10 months in Kailua as a high school junior/senior. After returning to Okinawa with her family to graduate from high school, it only took Remi four months to return to Hawaii... the friendly people, the diverse culture, the great weather and beaches were things she had to continue to be around!

Remi continued with her artwork that she started as a child. Inspired by her mother's creative abilities in art, crafts and textiles, Remi explored and attained a degree in fashion design first, even showcasing her work in various shows. However, Remi always found her sketchbook and canvas as a medium that allow her to express her creativity and emotion faster - things related to sewing or any craft took a lot more time to conceive and execute.

Remi's main medium is acrylic on canvas, and because contemporary art often has a dark undertone, she wanted to make her work vivid, colorful and interesting—especially to girls. Hence, she explored work that included an array of girls with deep expressions and colorful couture as well as cute lovable bunnies, which she has



a particular interest in. You will find her work is very distinct and raises much curiosity in the viewer.... This same attraction, along with the exposure of her work in several exhibits showcasing her paintings, attracted Pow! Wow! Hawaii organizers to invite Remi to participate on a much larger canvas in both 2013 and 2014! Pow! Wow! Hawaii has made an effort to combine the work of world-renowned street artists with a select group of popular local artists, in bringing awareness to this urban art form on the buildings of Kakaako.

So where does "Hanagasahine" come from? During a trek back to Okinawa in December last year, Remi reconnected with Okinawa and her Ishikawa roots.... She spent time with family and childhood friends and quickly realized, although she loves Hawaii, Okinawa is where she is from and where her true connection is. There was so much that she missed and had an innate understanding of, and she realized she had been away a long time and wanted to learn more about herself and her culture. Living in Hawaii, she also observed the strong and close-knit Okinawan community here, and was determined to bring this world, her desire to learn more, and her passion for art together.

Remi mentioned that she wanted to "share [her] culture and the pride that Uchinanchu in Hawaii have with the rest of the community." She wanted to engage people of all ages and also wanted to bring an awareness of urban street art, hoping to change any people's misconceptions of it.

And then so became... *Hanagasahine*. Aside from the intrigue we all have about the artwork and artist, *Hanagasahine* definitely appears to have achieved and exceeded these intentions that Remi had. Even as Remi and I sat and discussed, we were approached by a fan familiar with the new work. Coincidentally, we found that the artwork was shown to this person by two of Remi's biggest fans, her very supportive parents!

"I have been very surprised by the positive feedback, reaction and interest received by email and social media..." Remi shared. The response from the community has inspired Remi to explore other pieces that express her interests in the Okinawan culture.

Remi has also discovered another creative tool in 3D animation, which will provide her another means of bringing her characters and art to life and offering another practical way to express herself. Aside from creating her beautiful piece in Kakaako, she has dedicated herself to her studies and will be graduating in May with a degree in 3D Animation. Any free time is spent sketching and dreaming, but she loves Okinawan music, has aspirations of dusting off her *sanshin* and hitting the surf again.

Remi has many tools of expression for sharing her ideas, thoughts and dreams, and the community has embraced her various facets of art. Combine this with her newfound passion for reconnecting with her *Uchinanchu* culture, and we can all agree that we look forward to hearing and seeing many great things from our new friend.... as well as seeing her at upcoming HUOA events! *Chibariyo Remi!*

Eisa Drum Festival at Kapiolani Community College on May 17

By Shari Tamashiro

Photos by Cliff Kimura

Kapiolani Community College (KCC) and the Office of Student Activities are pleased to announce that the fourth Eisa Drum Festival will be held on Saturday, May 17, on the Great Lawn at the center of the KCC campus. Food booths will open at 5 p.m. Program will begin at 6 p.m. and conclude at 9 p.m. The event is FREE and open to the public, with free parking on campus.

Eisa is a form of dance and drumming unique to the people of Okinawa. It is an exhilarating combination of singing, chanting, dancing and drumming. It originally had an important religious function of giving repose to the dead. In Okinawa and Hawaii, *Eisa* continues to be performed at *Bon* Dances. Today, some groups do traditional dances, while others experiment with contemporary styles. This year, we will showcase both traditional and contemporary styles of drumming, with the added bonus of *karate* and lions.

So join us on May 17 and spend an evening under the stars with friends and family. Surrounded by the beauty of the KCC campus, you can eat *andagi* and enjoy world-class entertainment. We would also like to ask for your *kokua* in helping to spread the word about this event. We rely on word of mouth and the assistance of organizations like the HUOA to publicize the Eisa Festival, so your help is greatly needed and appreciated!

The first three festivals have been described as "magical" and we hope to continue that tradition this year with the amazingly talented chanter and artist Daiichi Hirata. Joining him from Okinawa will be the contemporary *Eisa* group, *Kajimaai*, winners of the 2011 Worldwide Eisa Festival competition. *Kajimaai* has strong tradition of *Kobudo* (the weapons of Okinawan martial arts) and will be performing with the *bo*, a six foot long staff, sometimes tapered at either end.

However, the heart of the festival is the local performers and Eisa Festival family: Chinagu Eisa Hawaii, Hawaii Okinawa Creative Arts, Okinawa Shorin-Ryu Karate,

and Young Okinawans of Hawaii.

We are aware of the long food lines and are doing everything we can to avoid that happening this year. Okinawan-inspired food will again be provided by KCC's famous culinary program and celebrity chef-Instructor Grant Sato. A detailed menu will be posted on our Facebook page. We are looking to bring in additional vendors and even a *Rafute* Pizza! Alcohol is strictly prohibited at the event.

Speaking of food, Taiko Arts Center is doing their annual "Two Ladies Kitchen" Mochi Sale. Pre-order Fresh Strawberry Mochi (\$10) or Assorted Mochi (\$8) for pickup at the Eisa Festival. Order online at taikoartscenter.org.

The last three festivals drew crowds of around 3,000 each year and were truly magical events. Some of the performances were so beautiful, like *Uchijo: Chant of the Chondara*, featuring Daiichi Hirata and REQUIOS, which gave me chicken skin. We were blessed with so many amazing performances and an incredible crowd. To see videos and photos from the past festivals, please visit: www.pigsfromthesea.com

A Request: While this event is primarily sponsored by KCC, we cover additional costs through grants (including Hui O Laulima)

and donations. Please help us keep this event free and open to the public. Any donation you can make, large or small, would be greatly appreciated! Your donation will also be tax deductible. Please contact me at 734-9562 or email sharit@hawaii.edu for more information on how to donate.

TIP: Bring lawn chairs to sit on, blankets, and jackets (it can get chilly on the lawn). Parking is free but please carpool if possible to ensure finding a stall.

Up to date information on program, schedule, parking, maps, and food items on sale will be posted at www.facebook.com/eisahawaii You do not need a Facebook account to view this site! See you on May 17!



*Chinen Toshiko
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**Banner Carriers! Parade Marchers!
Let's show our Uchinanchu Pride!**

Hawaii United Okinawa Association is invited to participate in the Pan-Pacific Festival Parade!

PARADE INFORMATION

Date: Sun, June 15
Assembly Time: 4:15pm
Staging Area: Ft. DeRussey
Parade Start Time: 5:00pm
Parade Route: Kalakaua Avenue, Ends at Kapiolani Park



WHAT TO WEAR

Long black pants or black Bermuda shorts (length right above the knee) and any HUOA logo or your Club t-shirt. HUOA vests (*uchikake*) and purple sashes will be provided for banner carriers and marchers on a first-come, first-served basis. Don't forget to wear comfortable shoes and apply sunscreen!

BUS SERVICE

Free Bus Service to and from the parade courtesy of the Pan-Pacific Festival. Schedule as follows:

Leaves Hawaii Okinawa Center 3:15pm

Leaves Pearl City Recreation Center 3:30pm

Leaves Jikoen Temple 3:35pm

Leaves Waikiki Approximately 7:00 – 7:30 pm

**To participate and to ride the bus,
please contact the HUOA Office at 676-5400
or email: bonnie@huoa.org.
Ippee Niffee Deebiru - Mahalo Nui Loa!**

Okinawan Proverb

Selected by the Uchinaaguchi Class Members

A Proverb of the month:

Tusee uma nu hai

とうせー うま ぬ はい

(年は馬の走り (のようだ)。

English: Years and months swiftly race by like a horse.

(Since there are only 24 hours in a day, do not waste even a precious moment. Use your time wisely because it will swiftly disappear.)

Uchinaa-guchi (Okinawan language)

Word of the Month

March

yu·nu·sachi, *n.* [yonosaki] The future; the time to come.

April

magain, *vi.* [magaru] 1 To bend; curve; swerve; be bent; buckle; give in. 2 To turn; round; make a turn. 3 To warp. 4 To be crooked; be perverse. 5 To lean; incline. 6 To be against reason.

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

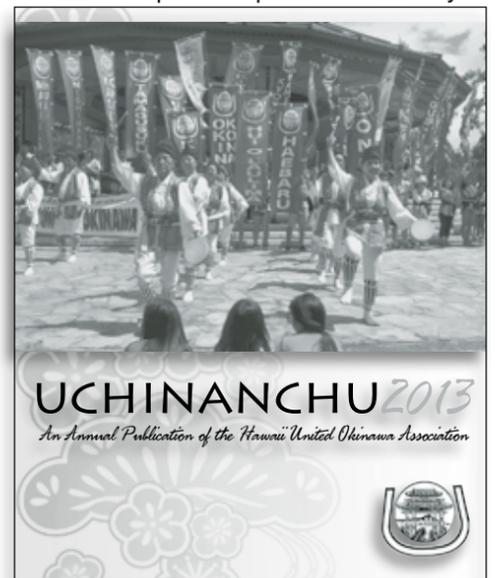
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HUOA SCHEDULE OF EVENTS

Mark Your Calendar!

HOT

"HAWAII OKINAWA TODAY" SCHEDULE

May 2014

- 7 Okinawan Festival Meeting-General; HOC, 7 pm
- 14 Administration Committee meeting; HOC, 7 pm
- 14 Executive Council meeting; HOC, 8 pm
- 18 BEGIN Concert; Waikiki Shell, 4-6 pm
- 21 Okinawan Festival Meeting-Food; HOC, 7 pm
- 28 Board of Directors Meeting; HOC, 7 pm

June

- 3-6 Children's Cultural Day Camp
- 9 General Festival Meeting; HOC, 7 pm
- 11 Administration Committee meeting; HOC, 7 pm
- 11 Executive Council meeting; HOC, 8 pm
- 18 Festival Food Committee meeting; HOC 7 pm
- 20 Senior Health and Wellness Fair; HOC, 9 am-1 pm

Classes · Other Meetings at Hawaii Okinawa Center:

- HUOA Sanshin: every Thursday, 7 pm*
- Ichigo Ichi E: 1st & 3rd Tuesday, 7 pm*
- Ikebana: 3rd Wednesday, 7 pm*
- Karaoke nite: 3rd Tuesday, 6:30 pm*
- Kobudo Taiko: every Monday, 7 pm, contact Calvin Nakama 224-7374
- Monday Crafters: every Monday, 9 am*
- Okinawan Genealogical Society meeting: 3rd Saturday, 9 am*
- Uchinaaguchi: day class=2nd Tuesday, 1-3 pm & evening class=4th Thursday, 7 pm*

*for more information, please call 676-5400

Subject to Change (entries as of 3/26/14)

NOTICE: For the year 2014, our shows are premiered on the first and third SATURDAYS of the month at 7 p.m. on Olelo Community Media Channel NATV 53. The shows repeat on the following THURSDAYS at 5 p.m., except on any fifth Thursday of the month.

All Olelo shows are also streamed live on the Internet at www.olelo.org. Some of our latest shows are available on-demand on the same website at: What's On - OleloNet Video On Demand - Culture and Ethnic.

MAY 3, SATURDAY, 7 p.m. & MAY 8 & 15, THURSDAY, 5 p.m. -

Show Four of the 31st Okinawan Festival held at Kapiolani Park on August 31 and September 1, 2013. This show features Okinawan dancing of the Jimpu Kai USA, Kin Ryosho Ryukyu Geino Kenkyusho; taiko drumming of Chinagu Eisa Hawaii; and the singing contest winner of Radio Okinawa's 2013 Miuta Taisho.

MAY 17, SATURDAY, 7 p.m. & MAY 22 & JUNE 5, THURSDAY, 5 p.m. -

Part Two of the HUOA 64th Installation & Uchinanchu of the Year Celebration held at the Hawaii Okinawa Center on January 18, 2014. This episode features the Uchinanchu of the Year presentation to honorees from individual clubs, Sports Award winners, and the entertainment segment with the dancers of Majikina Honryu Buyo Dojo, Yoshino Majikina Nakasone - Sohke and Tamagusuku Ryu Senjukai - Frances Nakachi Ryubu Dojo, Frances Nakachi Sensei. Also Jake Shimabukuro performed as a featured guest. [Note: No show on the fifth Thursday of the month, May 29.]

JUNE 7, SATURDAY, 7 p.m. & JUNE 12 & 19, THURSDAY, 5 p.m. -

Show Five of the 31st Okinawan Festival held at Kapiolani Park on August 31 and September 1, 2013. This episode features the Senbaru Eisa group from Kadena Town, Okinawa; the Hui O Leinani Group also from Okinawa; and local sanshin musicians of the Okinawa Minyo Kyokai Hawaii/Urizon Minyo Group.

JUNE 21, SATURDAY, 7 p.m. & JUNE 26 & JULY 3, THURSDAY, 5 p.m. -

Show One of the 2013 HUOA Legacy Award banquet at the Sheraton Waikiki Ballrooms on November 3, 2013. At this luncheon six individuals were honored for their outstanding achievements and contributions to the community. This first of three shows features the opening call to celebration by the Paranku Clubs of Hawaii, the Governor's certificate presentation to the honorees, and the presentation of the first honoree Cheryl Yoshie Nakasone.

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