



UCHINANCHU

THE VOICE OF THE HAWAII UNITED OKINAWA ASSOCIATION

www.huoa.org

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Festival Magic & Excitement Abound

By Mark Higa, Okinawan Festival Co-Chair



Hai Sai Gusuyo!

Eisa, dance, music and *karate* groups are practicing their routines and numbers, club food booths are organizing their manpower and refining their ingredients and recipes, the Cultural Tent, *Machiya-gwa*, and *Heiwa Dori* areas are all preparing for our annual 40,000-plus festival participants! All of the festival committees have been diligently meeting the past several months to prepare for our big weekend—even our guest performers from Okinawa have planned ahead to arrive early to be ready for their numbers. Have your friends and family booked their hotels yet?

Yes, It's that time! Festival excitement is brewing in the air!

Our much-anticipated event and yearly celebration has grown into one of the state's largest cultural festivals—completely organized and run by volunteers. Since its inception at McCoy Pavilion 32 years ago, the Okinawan Festival is HUOA's main outreach to showcase our unique history and culture to the community and visitors alike! For many of us, it is a tradition uniquely created and shaped by each of you, your parents, grandparents and great-grandparents.

The City & County of Honolulu has completed its work on the Kapiolani Park parking lot, we have taken steps to ensure our KCC parking is available, and our lively bus drivers are ready to motor coach us back and forth in style! Don't forget to pick up your Okinawan Festival Pins for your ride admission and other discounts!

People have been buzzing that they can't wait to get that *Champururu* Plate, Okidog, Pig's Feet Soup and a little dab of *andansu*, and to sit in front of the stage to watch our very own local *geinou* performances. We are so fortunate to see our own *Sensei*, passionate practitioners, aspiring children, as well as beginners proudly demonstrate and perform. And, of course, we are always lucky to have spectacular talent from Okinawa each year to show us something different from home. This year we have Kadena Town Association's unique Yara-no-Eisa and Yara-no Ayagu, along with Radio Okinawa winner Nankuru Sanshin, a family of performers from Kumejima, and the lovely Banjo Ai, who will be sharing with us her unique blend of Okinawan, pop and country music!

And aside from the packed lineup of performances we have scheduled, who knows what surprises will be happening at the Capital Campaign Tent or around the Festival Grounds this year? We've seen The Name Challenge, Whistling Contests and Texting Competitions in years past.... Did someone



say Scavenger Hunt or Photo Ops with Hokulani the Eisa Dog? Get a head start on that holiday shopping at *Ti Jukuishina Mishimun* (aka The Craft Gallery) and the Cultural Tent has also promised a new surprise as well. While visiting the various tents, take a look at the decorations to see who best exemplifies our theme of *Sharing Uchinanchu Aloha!*

Did you know that we have over 3,000 volunteers for the festival? Now that is truly *Uchinanchu* Power. From planning, logistical set-up, to prep, servicing, food, safety, first-aid, cultural, sales and craft tents, to games, Bon Dance, grounds crews, AV & Programs, performances, to clean up, each of you have found the best way to contribute to make the festival run as seamlessly as possible to our guests.

We often experience and observe the magic we create and what all of our member clubs and performance groups can accomplish together. The Okinawan Festival is the greatest example of this teamwork. Our spirit of *Surii Jyurii* comes out, shines bright, and echoes into the community. *Ippe Niffee Deebiru* to each and every one of you for your dedication, organization and commitment! Together we continue to make an indelible imprint on our community and future generations.

But our dedicated patrons and the delicious smell of fresh *andagi* in the air can only go so far... So send your tweets, like us on the Okinawan Festival Facebook page, rally your friends and family through e-mail and the Okinawan coconut wireless. Let's make this yet another memorable year! Get the word out to the rest of your community and organizations.

The Okinawan Festival is Here! See you all Labor Day weekend, August 30 and 31. *Chibariyo!* 🍷

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President's Message

By Chris Shimabukuro

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Surii Jyurii -
Working Together in Harmony

Haisai! I hope this message finds you well and in good health and spirit. As you can probably tell by this issue of *Uchinanchu*, the Okinawan Festival is right around the corner. I hope you will join us on August 30 and 31 at Kapiolani Park as we come together to share our Okinawan culture and spirit with the larger Hawaii community as well as the many visitors here from around the world. With great food, wonderful entertainment, beautiful arts and crafts, fun games, new t-shirt designs and the fellowship of familiar faces, it is shaping up to be a very memorable Okinawan Festival. Please come and be a part of this special event.

It has been a busy couple of months for the HUOA filled with some very important and heartfelt activities. In June, I had the opportunity to attend the last day of *Warabi Ashibi - Children at Play*, our one-week cultural day camp for children between the ages of 7 to 13. It was so uplifting to see the students perform Okinawan music and dance for their parents. To see the next generation of Hawaii's youth having so much fun learning about the Okinawan culture is very inspiring. Thank you to Chairperson Connie Chun and all the Hui O Laulima Ladies for putting together such an important and enjoyable camp.

Our annual community service project took place on June 14 at the transitional home shelter (Ohana Ola O Kahumana) in Waianae. The HUOA put on an Okinawan style picnic with Okinawan entertainment and games and treated the residents to a relaxing day of fun, food and fellowship. Thank you to Brandon Nakasone and Val Kato for organizing such a wonderful project.

Also in June, we participated in the Pan Pacific Festival Parade and held our annual Senior Fair at the Hawaii Okinawa Center. Thank you to all that attended and participated.

In July, we held our annual Legacy Awards Banquet at the Sheraton Waikiki and honored Takejiro Higa, Kenneth Yuko Kamiya, Jane Tamae Kaneshiro, Mamoru "Mamo" Kaneshiro, and Herbert Shimabukuro as leaders in their respective fields who have touched the lives of so many people and serve as inspirational role models for all of us to emulate. Thank you to George Bartels, Jr., Ford Chinen, Jane Serikaku, and all the volunteers that made this event possible and so meaningful.

In between all of our HUOA events, I had a unique opportunity to travel to Brazil. In addition to attending a few World Cup soccer games, I had the amazing experience of meeting with the leaders of the Okinawa Province



Chris met with Brazilian Okinawa Association President Jorge Taba and members of the group in Sao Paulo, Brazil.

Association of Brazil-Okinawan Cultural Center of Brazil. The experience was surreal from the start. The person who graciously offered to pick us up from the Sao Paulo airport was named Camilo Shimabukuro. I traveled for almost 20 hours from Hawaii to Brazil to meet a fellow Shimabukuro, is this really happening? We met the association's President, Mr. Jorge Taba, and nine other leaders from their group. The names sound familiar: Higa, Oshiro, Nishihara, Nakasone, another Shimabukuro, and they look

like Okinawans from Hawaii, except they all speak Portuguese. It is a good thing Camilo and a couple of them are fluent in English, so we were able to communicate through them. I learned that there are 1.3 million Japanese in Brazil and of that, 10 percent or 130,000 are of Okinawan ancestry. There are also 45 regional Okinawan clubs spread out all over Brazil. I had so many questions for them about their Association and their individual family backgrounds. Equally curious as I was about them, they were about us and the HUOA. Similar to our Aloha spirit, there is a Brazilian spirit of caring and sharing that is very strong and we hope that we can build on this visit by establishing a relationship with our fellow *Uchinanchu* from South America.

The Okinawan Association in Brazil faces some of the same financial challenges as the HUOA. They were excited to hear about our plans to develop our Hawaii Okinawa Plaza and that once completed, will provide an income stream to help sustain our organization and programs for the future. Our dream of developing a commercial real estate facility is close to becoming a reality and I humbly ask for your support of this very important project.

Lastly, I invite you to join us on the HUOA Cultural Tour to Okinawa from October 5-16, 2014. Take part in the Naha Matsuri with the Great Tsunahiki contest and the Worldwide Eisa Festival. Experience Okinawa firsthand as we visit Shuri Castle, Churaumi Aquarium, the Peace Memorial Park and world heritage sites. Visit our website, www.HUOA.org or call 676-5400 for more information.

Ippe Nifée Deebiru.

HUOA OFFICE CLOSED
We will be closed for the Okinawan Festival weekend.
Saturday, August 30
Sunday, August 31
Monday, September 1 (Labor Day)
Please join us at Kapiolani Park!

Save These Dates! 2014 UPCOMING EVENTS

- | | |
|----------------|--|
| August 16 | Hui Okinawa's Haari Boat Festival in Hilo |
| August 30-31 | Okinawan Festival at Kapiolani Park |
| September 1 | Aloha Party for our friends from Okinawa
Hawaii Okinawa Center, 6:30 p.m. |
| September 20 | Autumn Dance Matsuri at HOC, 5:30-9:30 p.m. |
| October 6-16 | HUOA Cultural Tour to Okinawa |
| October 19 | Hui Makaala Scholarship Luncheon/Fashion Show |
| November 13 | HUOA Golf Tournament at Pearl Country Club |
| November 29-30 | Winter Craft Fair at HOC |
| December 10 | Evening in Waipio – Craft Fair |

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



Please Kookua

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 _____
First Name Last Name

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:

Tel: (808) 676-5400 – Email: huoa@huoa.org – www.huoa.org

2014 Legacy Award Banquet

By George Bartels Jr., Legacy Co-Chair

The 2014 Legacy Award Banquet began with the Call to Celebration with the opening thunder of Ryukyukoku Matsuri Daiko Hawaii (RMD) Akemi Martin-Sensei performing *Bashi nu Tui*, which describes an eagle flying toward the rising sun on New Year's Day—an appropriate opening song to begin the day's meaningful event. This was followed by RMD's theme song, *Mirukumunari*, which is a narrative song from Kohama Island, Yaeyama, that honors Miruku, the god of wealth and prosperity for an abundant harvest to support large families and future descendants.

Hawaii Okinawa Creative Arts (HOCA), under the direction of Jon Itomura and Eric Nitta followed with a dynamic *Shishimai* performance for the over 400 attendees who gathered at the Sheraton Waikiki Ballrooms on July 13, 2014 to congratulate the 2014 Legacy Honorees Jane Tamae Kaneshiro, Herbert Shimabukuro, Kenneth Kamiya, Mamoru Kaneshiro and Takejiro Higa.

HUOA President Chris Shimabukuro and Governor Neil Abercrombie welcomed the guests and gave a heartfelt congratulatory message of appreciation to the honorees. Following the delectable lunch, videos created by our talented HUOA Video Team capturing the essence of each of the honorees were enjoyed by the guests. This was followed by entertainment that was selected by each honoree.

The first honoree recognized was Jane Tamae Kaneshiro, who is *Kaishu* of Jane Kaneshiro Sozan Kai, and Co-Chair of the Hawaii Chapter of Ryukyu Sokyoku Koyo Kai, an association of *koto* schools based in Okinawa. Jane Kaneshiro began

studying *koto* when she was 15 years old, and turned that passion into a lifelong commitment to teaching her art form. The audience was privileged to have been entertained by the *koto* masters of Ryukyu Sokyoku Koyo Kai – Hawaii Shibu performing together on one stage on behalf of their colleague, Jane Tamae Kaneshiro. Joining the *Kaishu* of Ryukyu Sokyoku Koyo Kai were members of Jane Kaneshiro Sozan Kai, Derek Fujio Sensei, Heather Shiroma Tabios, Florence Hughes and Grace Carmichael. Their first song *Kajadifu Bushi* was followed by *Tachiutushi Shigagachi* which incorporated *Eisa* performed by Jane Sensei's grandson, Devin Kawamura and Justin Higa.

The next honoree was Retired Circuit Court Judge Herbert Shimabukuro who has enjoyed a long and distinguished career as a lawyer and a judge, but is always ready to roll up his sleeves to work alongside anyone if things need to be done. Judge Shimabukuro selected Chinagu Eisa Hawaii, whose president is a Haneji Club member, Lisa Tamashiro to perform for their first song *Hinomoto*, a song that speaks of the resilience of the Japanese people, and resilience also characterizes the Legacy honorees. Chinagu Eisa's second number was

Shinkanucha, which means "A Gathering of Friends". The song speaks of the connection between *Uchinanchu* and *Uchinanchu-at-heart* all over the world. Each of the honorees were called to the stage where they were presented an engraved plaque on behalf of the Hawaii United Okinawa Association after their designated entertainment. However, presenter, HUOA President Chris Shimabukuro shed a few tears of joy while presenting the award to his father.

The third honoree was farmer and businessman Kenneth Kamiya. Ken's story

Continued on Page 5



(L-R): Chris Shimabukuro, Takejiro Higa, Kenneth Kamiya, Mamoru Kaneshiro, Jane Tamae Kaneshiro, Herbert Shimabukuro, Gov. Neil Abercrombie, and President-elect Mark Higa.

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Sharing Uchinanchu Aloha Okinawan Festival Photo Contest

\$150 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 main themes. Maximum 4 entries (2 photos per theme).

PRIZES

A total of 3 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 - \$150

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 9/10/2014.

NAME: _____ EMAIL: _____

ADDRESS: _____ TEL NUMBER: _____

CONTEST THEME (circle one): CULTURE OHANA

PHOTO TITLE: _____

PHOTO DESCRIPTION: _____

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

SIGNATURE: _____ DATE: _____

Legacy - Continued from Page 3

is one of dedication, commitment and perseverance. In 1980, after taking a large USDA loan to expand farm operations, a terrible rainstorm wiped out 100 percent of his papaya crop. He was able to obtain what he thought would be a "temporary" position as a farm hand at BYU-Hawaii in Laie. He was quickly promoted to foreman, then farm director, and later given additional responsibility for landscaping. Meanwhile, he continued to work on his own farm. Ken overcame another adversity in the form of the ringspot virus on papayas on papayas by developing a hybrid that became the Kamiya Papaya, the most highly prized papaya in Hawaii. Daughter Wendi, and son Michael led the audience in an activity that demonstrated teamwork, an important Kamiya Family value.



The fourth honoree was Mamoru Kaneshiro. Mamo is very well known on Kauai as a farmer, entrepreneur, coach, leader and community volunteer. While many people choose to vacation in New York, Tokyo, Paris or London, Mamo's travels have taken him on humanitarian missions to Papua, New Guinea, Thailand, Indonesia and Kenya to help rebuild communities devastated by natural disasters. Mamo Kaneshiro was our first Legacy Honoree from Kauai. Ryukyukoku Matsuri Daiko Hawaii performed with two very special members from their Kauai chapter. Caitlin Towner, one of the Kauai chapter's charter members is Mamo's granddaughter and Jeni Kaneshiro is Mamo's great-granddaughter. The first song, *Yamazaki nu Abujaama* commemorates the close ties between Kauai and Yaeyama, Okinawa.

Joining RMD on ukulele for the second song, *Uruma Melody*, written by the group Begin to remember and honor the unique and historic bond between Okinawa and Hawaii was Mamo's great-grandson John-John Medeiros and Jody Kamisato.

The final honoree of the banquet was Takejiro Higa, who served in Military Intelligence Service in World War II and is credited for saving many lives by using the Japanese and Okinawan languages to assure civilians hiding in caves that no harm would come to them when they surrendered. For this special occasion, Takejiro Higa's favorite song, *Tinsagu nu Hana*, which speaks of very traditional Okinawan values about family was sung by 2014 KZOO Karaoke champion Carolyn Shimamura, accompanied by her twin sister Marlene, mother Chikako, step-father Sandaa Murata and June Nakama Sensei. Takejiro's memory of his mother singing this song to him as a child brought tears to his eyes as Carolyn captured the hearts of the audience. This was followed by *Hiyamikachi Bushi* sung by Carolyn and Marlene.

2013 Legacy Honoree Charlie Toguchi led a rousing *Karii* toast to the honorees. Of course the festivities would not have been complete without the customary *Kachashi* led by the honorees, and their family members in attendance to bring the celebration to a close. To all of our honorees, sponsors, donors, committee members and volunteers, *Ippee Niffee Deebiru* for contributing to a memorable Legacy Award Banquet!

HUOA Presents... Scavenger Hunt At The Okifest!

That's right! For the first time ever the HUOA is holding a scavenger hunt on the morning of Saturday, August 30, at the annual Okinawan Festival as an exciting way to introduce and promote products sold at our festival! Simply organize a team of three to four members (8 years old and above), and sign-up backstage from 9 a.m. to 9:50 a.m. on Saturday, August 30 to receive your scavenger hunt tote bag and rules.

Eight teams will be selected on a first-come, first-served basis, so make sure to register your team as soon as possible that morning. Shortly thereafter, all eight teams will be called on stage to receive the list of items, at which time the emcee will announce the start of the game.

All scavenger hunt items will be BORROWED from various tents or booths throughout the festival, so they need to be returned to their rightful owners in the same condition they were when borrowed. As soon as a team finds all the items, they will report to the back of the stage to verify the items with the judges. The emcee will call all teams back on stage to announce the winning teams and present prizes. So, if you are in the mood to go hunting, get your team ready for the Scavenger Hunt at the Okifest!

Congratulations on the 32nd Annual Okinawan Festival

Aloha from Schmidt, Shimokawa & Associates



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OKINAWAN FESTIVAL FAVORITES

Champuru...Andamisu...Oki Dog...Tumiakuru...
Andagi...Ashitibichi...

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

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.

YAKI SOBA: 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 choice of 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.

CHICKEN NISHIME: A healthy dish of chicken, mushroom,

daikon (turnip), carrots and konbu (seaweed) slowly braised and simmered in dashi, served with brown or white rice. Sold at Chicken Booth.

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 the andagi batter and deep fried.

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

MAKI SUSHI: Sushi rice rolled in nori (seaweed) and sliced for easy eating. Sold at Yakitori booth, Okinawa Soba and Chicken plate booths and at our Country Store.

SHAVE ICE: The perfect way to refresh yourself on a hot summer day.

COFFEE: Andagi and coffee, a perfect match! Too hot a day for coffee? *Special for you....Canned Iced Coffee will also be sold in the Andagi booth.* ☺



FOOD BOOTH HOURS

Saturday 9 am – 6 pm
Booths open until 8 p.m.
during Bon Dance: Andadog,
Andagi, Yakitori/sushi,
Okinawa Soba, Shave Ice

Sunday 9 am – 5 pm



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): Mid Pacific Institute Globetrotters (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/Chicken Nishime

Saturday Crew: Bito Doshi Kai

Sunday Crew: Hawaii Sashiki Chinen Doshi Kai

Hospitality (Food/drink for volunteers):

Saturday Crew: Marion's Karaoke Class/YOH

Sunday Crew: Yonabaru Chojin Kai

Oki Dog, Chili & Rice and Chili Frank Plate:

Saturday Crew: Okinawa City-Goeku Son (morning shift)

Saturday Crew: Yagaji Doshi Kai (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 (all day)

Sunday Crew: Kochinda Chojin Kai (morning shift)

Sunday Crew: Tamagusuku Club (afternoon shift)

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

Yakisoba:

Saturday Crew: tba

Sunday Crew: Ishikawa Shijin Kai

Sunday Crew: Onna Sonjin Kai

Yakitori Sticks:

Saturday Crew: Brian Ikehara's gang (morning)

Saturday Crew: Haneji Club (afternoon)

Sunday Crew: Ginoza Sonjin Kai (all day) ☺

OKINAWAN FESTIVAL T-SHIRTS

Available in men's, men's tank top, women's, and youth sizes.



Official 2014 Festival T-Shirt

Front

Back



Ryukyu/Shurei no Kuni T-Shirt

Front

Back



Ryukyu Ongaku T-Shirt

Front

Back



Andagi Kendama (Kids) T-Shirt

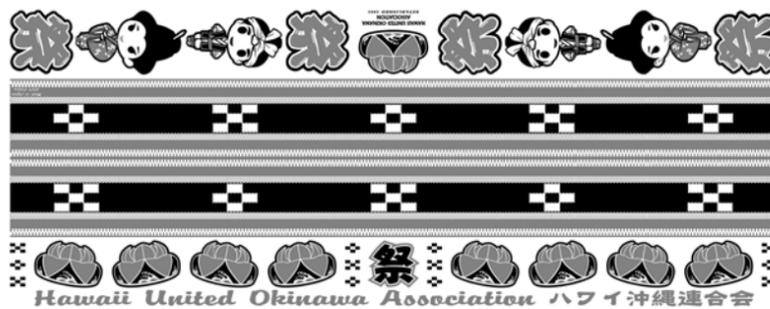
Front

Back

INFORMATION & MANPOWER BOOTH

Please visit the Information & Manpower Booth where you can:

- * Pick up your complimentary copy of the *Uchinanchu* newsletter, containing a festival site map, entertainment schedule, booth information, and much more.
- * Purchase an Okinawan Festival Pin for \$5 and receive a coupon for a FREE shuttle ride, \$2 off on one festival t-shirt, and much more!
- * Purchase your \$2 round-trip Shuttle Bus ticket (Ride free from KCC, Pay for the bus on your return trip to KCC).
- * Purchase an original 2014 HUOA Bon Dance Towel for \$5 each.
- * Buy copies of the 2013 HUOA Uchinanchu Annual Pictorial Book for \$10.
- * Buy Hawaii Okinawa Today (HOT) DVDs shown on Olelo at the special festival price of \$10, second one for \$5.



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Andrew J. Sato

ATTORNEY AT LAW

Wishing you a Successful Okinawan Festival

Need assistance with your estate planning? Need advice on how to make your estate work for you in your retirement years?

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Andrew Sato is experienced in the areas of ESTATE CONSERVATION, WILLS, PROBATE CASES, REVOCABLE LIVING TRUSTS, etc. By utilizing the legal instruments mentioned above, an owner of property can fairly and equitably distribute their assets to their heirs and reduce the cost of court probate proceedings. Andrew has practiced in Minnesota, New York, Louisiana, New Jersey, Pennsylvania and has brought his practice back to his home state, Hawaii.

Discount fees for military veterans and seniors are available.

Please contact Andrew J. Sato at: (808) 983-1151 or (808)554-5508 cell
Email: ajsato@gmail.com P O Box 11299, Honolulu, Hawaii 96828-0299



OKINAWAN CULTURE, SPECIALTY ITEMS & ACTIVITIES GALORE

CULTURAL TENT: Shisaa, the “lion-dog” of Okinawa, attracts good spirits and wards off bad spirits. Shisaa will be the mascot of the Cultural Tent at the Okinawan Festival, bringing “good vibes” to all who visit. There will be a special presentation on the shisaa by Jon Itomura and the Hawaii Okinawa Creative Arts.



- Returning exhibitors include the Hawaii Bonsai Association, Okinawan Genealogical Society, Honolulu Japanese Chamber of Commerce, and UH Manoa Center of Okinawan Studies. There will also be displays and activities involving calligraphy and Okinawan language (Uchinaaguchi).
- Kimono and Paranku dressing and picture taking will be available on Saturday and Sunday from 9–11:30 a.m. and from 1–3:30 p.m. As in previous years, a professional photographer will be on site to take the pictures. There will be a charge for this.
- Chimubukuru, the soul the spirit the heart, a cultural cookbook by the Okinawan women’s group Hui O Laulima will be on sale.
- The Cultural Tent will be open from 9 a.m.–6 p.m. on Saturday and from 9 a.m.–4 p.m. on Sunday. Come to the Cultural Tent to get a dose of good luck as well as absorb some Uchinancho culture!

(There may be a small fee for materials at some of the exhibits.)

HEIWA DOORI: Experience Hawaii’s version of Naha, Okinawa’s famous Heiwa Doori. Speciality foods from Okinawa such as: konbu, goya cha, Okinawa soba, andagi mix, Shikwasa, kokuto (black sugar candy) and more.



MACHIYA-GWA (COUNTRY STORE): You can find fresh vegetables such as: goya, Okinawa sweet potatoes, Japanese cucumbers, daikon, eggplant, togan, Kamiya Papayas and assorted desserts—cookies, popcorn, chips, pretzels and a brand new item – Paradise Crisps (lilikoi, green

tea, kona coffee flavors). Look for Aloha Tofu specialties: assorted flavors of Tofu Mousse and Yushi Dofu. Bargain priced previous Festival t-shirts!

HANAGI MACHIYA GWA (PLANTS): Discover a wonderful selection of potted plants and flowers.

TI JUKUISHINA-MUSHIMUN (ARTS & CRAFTS GALLERY): Explore the array of wonderful original arts and crafts by local artisans and crafters.



- Chef Grant Sato’s brand new cookbook—“AN OKINAWAN KITCHEN” will be sold...If you are lucky, Chef Sato may be there to autograph your book.

FESTIVAL T-SHIRTS: 32nd Okinawan Festival T-Shirts available in men’s, men’s tank top, women’s and youth sizes.

CHILDREN’S GAMES: Fun games and prizes – try your luck at Andagi Dunk....who knows, you may get to dunk HUOA President Chris Shimabukuro! Inflatables and some new games will be introduced this year.

FESTIVAL BOOTH VOLUNTEER SCHEDULE

Cultural Exhibition:

Saturday & Sunday Crew: Hui O Laulima, Okinawan Genealogical Society of Hawaii, HUOA Uchinaaguchi Class, Center for Okinawan Studies

Children’s Games:

Saturday & Sunday Crew: Itoman Shijin Kai

Hanagi Machiya Gwa, Plants:

Saturday & Sunday Crew: Yonashiro Chojin Kai

Heiwa Dori:

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



HELP NEEDED AT OKINAWAN FESTIVAL

The First Aid Booth is looking for people with current medical experience (doctors, nurses, EMTs) to help treat minor injuries at the festival. Medical and nursing students are also welcomed if you are in need of community service hours. If you are able to help, even for a few hours, please contact Lisa Wong-Yamamoto, RN, via email at yama@lava.net or via phone, 220-4075.

Setting up and breaking down: Tuesday–Friday, August 26-29. Unfortunately, Masa Shiroma will not be able to help at the festival this year, so we are hoping that there will be enough volunteers to set up the stage, booths, platforms and everything else that is needed. On Tuesday at 8:30 a.m. there will be two large containers that need to be unloaded. We will need a lot of strong guys to assist at this time.

Monday, September 1, is the time to break down and fill up the two containers for storage until the next festival. We also need to clean up the entire festival grounds.

If anyone is available and able to help, please call our office 676-5400. Without Masa this year, we really need all your help. Let’s all work together for another fantastic and successful Okinawan Festival!

CAPITAL CAMPAIGN TENT

Remembering our past as we look towards the future is the theme for the Capital Campaign Tent. Stop by and find out how HUOA is working to secure the financial future of the organization for generations to come with the Hawaii Okinawa Plaza project. Meet with the organizers and learn about the incredible progress we have made! We also honor our past with a historical exhibit.

Expect the unexpected at the CC Tent! Take part in our Okinawan Names challenge. Stay for special “pop up” performances and lessons. Take fun photos and selfies at our new photo op section. Celebrity dog Hokulani will also make an appearance.

PARKING ALERT! LIMITED PARKING AT KAPIOLANI PARK

The newly refurbished parking lot at Kapiolani Park looks great, but it has fewer parking stalls than in previous years after it was re-configured. We are faced with the challenge of dealing with fewer parking stalls.

Please remember: alternate parking is available at Kapiolani Community College. Shuttle bus is FREE for all volunteers, so please be sure you obtain your bus ticket from your booth captain.

Everyone rides the bus for free from KCC to the park, but must present a bus ticket on the ride back to KCC. To all our festival attendees: you may purchase your bus ticket for \$2 at the Information & Manpower Booth or at the Ticket Booth located very close to the shuttle bus stop.



OKINAWAN FESTIVAL ENTERTAINMENT

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

(Please refer to the entertainment schedule on the back page of this issue of Uchinanchu.)

Each year, the Okinawan Festival proudly showcases exciting entertainment groups from Okinawa alongside the incredibly talented artists that make up our Okinawan performing arts community here in Hawaii. This year, we welcome three outstanding artistic groups from Okinawa to the festival stage:



Banjo Ai

Banjo Ai: Hailing from the town of Sashiki in Nanjo Shi, Okinawa, is energetic singer-songwriter, Banjo Ai. Not only is she the only female banjo player in Okinawa, but Banjo Ai is also the lead vocalist in a Hawaiian band named Kailua. She plays the ukulele, sanshin, guitar and piano in addition to her famous banjo. Her repertoire includes rock, pop, Hawaiian, Bluegrass and, of course, Shima Uta. Banjo Ai will be accompanied by Jim Rock, a talented and versatile musician.

Yoshida Family: Nankuru Sanshin: Flying in from the island of Kumejima will be the famous Yoshida Family, who won Radio Okinawa’s 2014 Miuta Taisho top award. Their group, Nankuru Sanshin, includes father Kaoru, daughters Tsurua and Reia, and son Senkai.

Their winning song, entitled “NPO Okinawa Kyubinosato,” is a story about supporting the children of Fukushima.

Especially for the Okinawan Festival, the Yoshida Family will be joined by Shoken and Kensei Yoshida, Yuzu Kamida, and Kurumi Tabata.

Kadena Town’s **Yara-Kyoeikai:** Kadena Town proudly presents their Yara-Kyoeikai performers beginning with “Yara no Ayagu” made up of 16 male dancers performing to live jikata. Hawaii audiences will then be treated to “Yara no Eisa” with Taru daiko drummers leading the team of shime daiko, paranku and dancers. Will Kadena Cho’s Mayor Hiroshi Toyama join the drummers?

Please join us for two exciting days of entertainment on stage. We’ll see you at the Okinawan Festival!



Left-to-right, Kaoru Yoshida, daughters Tsurua and Reia, and son Senkai will travel from Kumejima island.



Yara no Ayagu



Yara no Eisa

Aloha to our Special Friends from Okinawa

The HUOA extends its Aloha to our friends from Okinawa at the 2014 Okinawan Festival. Please join us in welcoming our special guests as well as performing artists and groups.

There will be a special “Okinawa VIP Tent” (see Festival Map, pages 10-11), a great place for you to stop by and extend your Aloha and Mensore to our guests from Okinawa:

- ☛ From Okinawa Prefectural Government: Deputy Director General Jun Sone, Exchange Promotion & Public Relations Division Ryosho Goya & Yutaka Shimoji
- ☛ Kadena Town: Mayor Hiroshi Toyama, Section Chief Noboru Ameku, staff Aki Miyagi
- ☛ President Choko Takayama, Vice President Asami Ginoza and members of the Okinawa-Hawaii Kyokai
- ☛ President of Naha City Hawaii Association, Mrs. Michiko Igei
- ☛ President of Okinawa France Association, Mrs. Setsuko Iwasaki
- ☛ Kadena Yara Kyoeikai: President Isao Ikehara, General Director Hajime Ikehara

Aloha Party For Our Friends From Okinawa

Join us on Monday, September 1, at 6:30 p.m. at the Hawaii Okinawa Center.

Each of the performing arts groups from Okinawa will do a short presentation:

- Kadena Yara no Ayagu & Yara no Eisa
- Radio Okinawa’s Grand Prix winner of their Miuta Taisho, “Kankara Sanshin,” the Yoshida family from Kumejima
- “Banjo Ai” from Sashiki Town accompanied by Jim Rock
- Dinner music by “Blue Sky Musical Group”

Dinner cost for Hawaii attendees: \$25
Please call HUOA at 676-5400 to make your reservation.
RESERVATION DEADLINE: August 25, 2014.

2014 OKINAWAN FESTIVAL KAPIOLANI PARK ▸ AUGUST 30 & AUGUST 31



HAWAII UNITED OKINAWA
ASSOCIATION
ESTABLISHED 1951

OKINAWAN FESTIVAL SHUTTLE BUS – \$2 ROUNDTRIP PURCHASE RETURN TICKET AT SHUTTLE TICKET BOOTH BY SHUTTLE STOP.

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

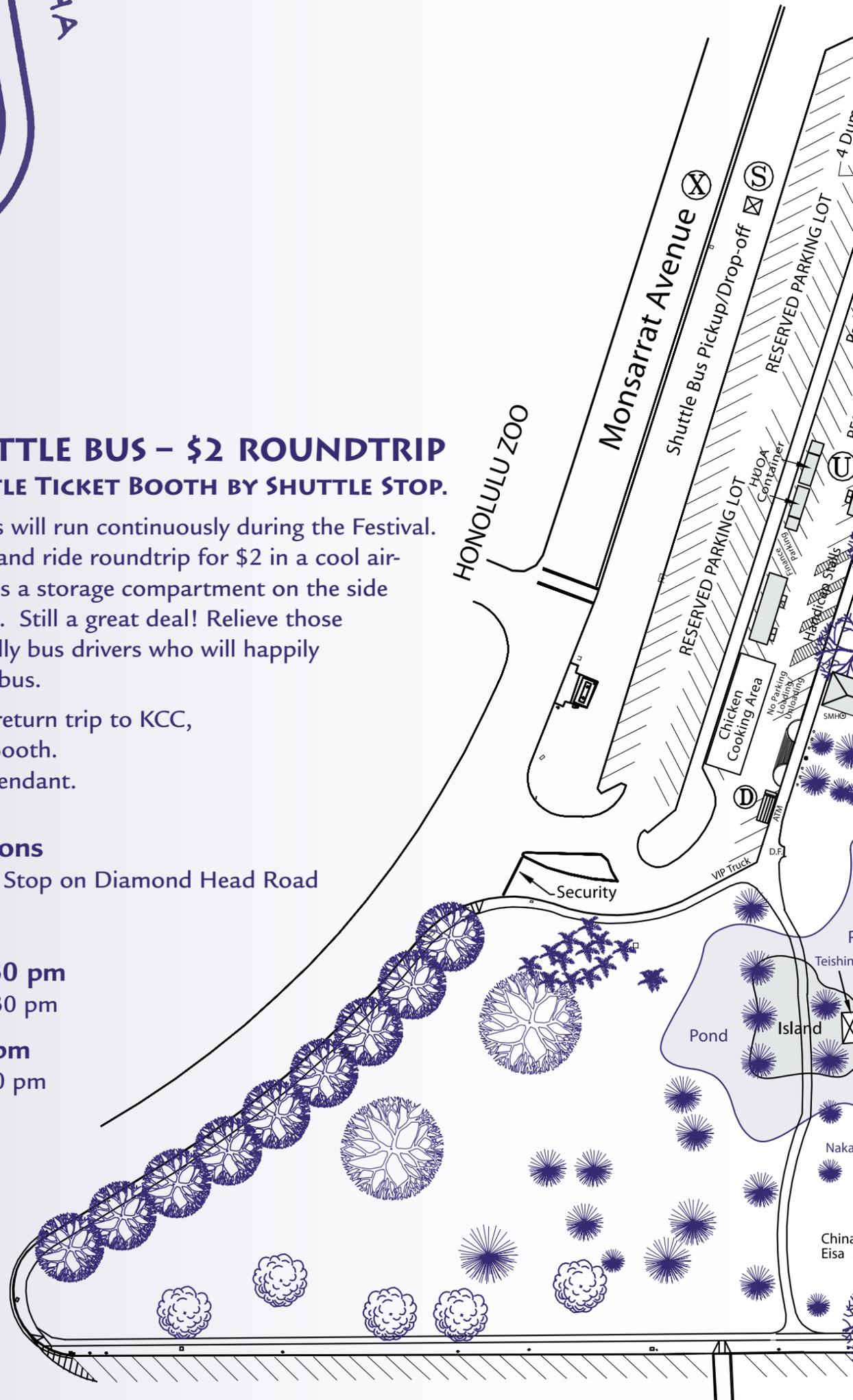
Kapiolani Park: Monsarrat Avenue

Saturday, August 30: 7:00 am – 10:30 pm

Last departure from Kapiolani Park at 10:30 pm

Sunday, August 31: 7:00 am – 6:00 pm

Last departure from Kapiolani Park at 6:00 pm



FOOD BOOTHS

- 1 - CHICKEN
- 2 - CHAMPURU
- 3 - PIG'S FEET SOUP
- 4 - YAKISOBA
- 5 - CHILI/OKI DOG
- 6 - OKINAWA SOBA
- 7 - ANDAGI
- 8 - ANDADOG
- 9 - YAKITORI
- 10 - 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 LOUNGE
- 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

31



Kalakaua Avenue

Reserve 11 Stalls (#Y230 to #Y240)

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

Bridging from Generation to Generation - For Our Children!

Ikuu Madin

A CAPITAL CAMPAIGN OF THE HAWAII UNITED OKINAWA ASSOCIATION Hawaii Okinawa Plaza Campaign

Building for our Future Today

Our Hawaii Okinawa Plaza (HOP) project, which started out as a vision for the Hawaii United Okinawa Association (HUOA) many years ago, is now coming to fruition. Once completed, this project, developed for leasing out commercial space, will provide an income stream to help sustain the HUOA and our mission to preserve and perpetuate the Okinawan Culture. In 2006, the HUOA purchased the 1.99 acre property across the street from our Hawaii Okinawa Center for approximately \$3.6 million. In December 2012, with the help and support of many, we paid off the mortgage on the property and now own it free and clear. We should all feel very proud of this milestone accomplishment. We are now in the home stretch and the finish line is near, but we need your help.

The cost to build our proposed HOP project is estimated at \$6.5 million. We are planning to start construction of the Hawaii Okinawa Plaza in 2015. Our friends in Okinawa have already set a goal of raising \$1 million to help our cause. We hope you will consider making a gift or pledge today to support this very important project. Each year, the HUOA organizes and supports many wonderful Okinawan cultural programs. It includes student exchange programs, sanshin classes, taiko classes, Uchinaaguchi classes, ikebana classes, Children's Cultural Day Camps, music and dance recitals, and community service projects. These programs make the HUOA special, but also leaves us dependent on annual contributions from our membership.

We have formed a 200 for \$2 Million Gift Club and hope 200 members will give or pledge \$10,000 or more toward the project. Members are able to pledge \$2,000 a year for up to 5 years. Right at the Club's creation, 10 excited individuals committed \$10,000 each to the campaign effort. We only need 190 more members to reach our goal!

We understand that not everyone can support the project at this level and we will need gifts of all sizes to make this project possible. The strength of the HUOA has always been its 49 clubs and its members. We have been able to achieve great things because of the help and support of so many and we will once again need the help of many to accomplish our goal.

In 1990, with the help of so many people and organizations, gifts were made that enabled the development and construction of the Hawaii Okinawa Center. Twenty-four years later, the HOP is the most significant project since the Hawaii Okinawa Center was first built and we need your help. Please join us as we journey together to establish a legacy to support our children and our children's children. We humbly ask for your support.

Our Supporters



The Hawaii United Okinawa Association would like to acknowledge the following individuals, families, organizations and companies who have donated or pledged to our Campaign and are participating in the Heritage Name Challenge. We would like to welcome the Gibo and Toguchi family to our Name Challenge Board - and a special note - the Serikaku family name is now in second place. The HUOA is grateful for your support and the confidence you have displayed through your generous donations. *Magukuru kara ippee nifee deebiru* - from our hearts, thank you very much.

Donations listed below were received from April 1, 2014 to June 30, 2014.

Susanne T. Gibo	The Prudential Foundation	In Memory of Mrs. Gladys Higa	In Memory of Richard Tamashiro
Irene Y. Ishiyama	Matching Gifts Program on	by Ginowan Club	by Ginowan Club
Everett S. Nakata	behalf of Jason Tokuda	In Memory of Mrs. Jessie Kiyabu	In Memory of Chester & Hatsumi
Janice K.S. Oshiro	Michelle A. Whaley	by Ginowan Club	Toguchi
Takeo & Betty Y. Shimabukuro	In Memory of Mrs. Harriet Goya	In Memory of Mrs. Alice	In Memory of Kiuei & Fumiko
	by Ginowan Club	Maloney by Ginowan Club	Yamashiro by Eleanor Husnick

Continued on Page 13.

gift information

NAME _____ PRIMARY CLUB AFFILIATION _____

ADDRESS _____
Mailing Address City State Zip Code

PHONE NO. _____ E-MAIL ADDRESS _____
Day Phone Night Phone Cell Phone

I AM ENCLOSING A GIFT OF \$ _____. PLEASE LIST MY DONATION IN THE FOLLOWING MANNER: _____

I WISH TO DONATE \$ _____ AND IS ENCLOSED
OR WILL BE DIVIDED FOR A PERIOD OF ONE YEAR TWO YEARS THREE YEARS 4 YEARS 5 YEARS.

Charge Card Information: VISA Mastercard Amount of Charge: \$ _____
 Please use this credit card information to complete pledge commitment.

Account No. _____ Expiration Date _____

Signature _____ Phone no. _____

Make your check payable to:
HAWAII UNITED OKINAWA ASSOCIATION
94-587 Ukee St. Waipahu, Hawaii 96797
 My gift will be matched by my employer.
Please enclose your matching gift form.

Please tear donor card at fold and mail it to the HUOA office, a self addressed envelope is enclosed for your use. Your donation is tax deductible. Please consult your tax advisor for additional information. Thank you for your support, all donors will be recognized in our newsletter UCHINANCHU.

For Office Use Only: Date: _____ Amt: _____ Check No.: _____ Charge Audit No.: _____ Initial: _____



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*. HUOA sends a sincere *ippée niffee deebiru* to the following donors. Mahalo for keeping *Uchinanchu* alive and thriving.

Uchinanchu Donors May 1, 2014 to June 30, 2014.

Herbert T. Asato	Richard S. Nagamine
Shintoku Arakawa	Roy & Doris Nagamine
Thomas M. Arashiro	Maurice Nakachi
Hatsue Asato	Harold M. Nakamura
Yoshio Awakuni	Judy Ogata
Esther Chin	Yukie Oshiro
Lillian Y. Clark	Mr. & Mrs. Masaru Oshiro
Audrey Ferris	Mark Perkins
Diane & Arthur Fong	Michael M. Serikaku
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Elaine T. Harada	Charlene & Dana Shimabukuro
Frederick Higa	Hideki Shiroma
Herbert Higa	Norman Shiroma
Beatrice Higa	Kikue S. Taba
Jenny Higa	Miyoko Taira
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Stanley Y. & Jane T. Kaneshiro	Sue N. Wang
Mamo & Emi Kuniyoshi	Bert Yamaguchi
Koichi Miyamoto	Thomas S. Yonamine
Ralph T. Miyashiro	In Memory of Yasumori Mabuni
Lynn Miyashiro	

Our Supporters - Continued from Page 12.

- In Memory of Agnes Yoshizu by Ginowan Club
- In Honor of Charles & Sadako Matsukawa by Charles Y. Matsukawa, Richard Y. Matsukawa, Carol M. Ganiko, Sharon M. Matsuyama, Gaye M. Higashi & Ronald Y. Matsukawa



2013 TO 2014-ANNUAL GIVING PROGRAM

Preserving Our Legacy

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 \$111,449. To our 867 donors, thank you for your generous contributions and display of confidence in HUOA. We are truly grateful to your commitment to our culture. *Ippée Niffee Deebiru!*

Our list of donors below reflects gifts received from April 1, 2014 to June 30, 2014.

GOLD (\$1,000 TO \$2,500) Susumu Miyashiro	In Memory of George T. Oshiro by Gladys M. Oshiro
CONTRIBUTOR (\$100 TO \$249) Anonymous	In Memory of Margaret Oshiro Tsuma by Walter Tsuma
Shizuko Akamine	In Honor of Doris Murai Oya by Dan & Amy Murai
Bito Doshi Kai by Thomas M. Ikehara	FRIEND (\$25 TO \$99) Karen Arakawa
Joe & Connie Chun	Jeffrey J. & Shirley K. Fukushima
In Memory of Jon F. Kubota by Val T. Kubota	Douglas Y. Higa
Gordon & Faye Miyasato	Isamu Kaneshiro
Virginia Y. Nakasone	Jane K. Koki
In Memory of Kameju & Hatsue Akamine by Annie Chang	Patrick & Jeanette Tamayori
In Memory of Guei, Kane, Thomas and Susan Kamiya by Thomas & Janet Kamiya Dobiesz	OTHER Irene Sakima

HUOA DONATIONS

May 1 - June 30, 2014

HUOA sends a sincere *ippée niffee deebiru* to the following donors:

Chikako Igei	In Memory of Robert Paul Tamashiro by B.J. Kahapea
Shinye Gima	
The Japanese Womens Society Foundation	*We apologize for the incorrect listing of Haruyo Higa, it should be Tsuruyo Higa
Kintetsu International Express (USA, Inc.)	COMMUNITY OUTREACH Karleen Chinen
The Koaniani Fund, an advised fund of Silicon Valley Community Fondation	Ginowan Club
Walter Y. Kuwasaki	Stan Higa
Toshimitsu Matayoshi	Richard Isa
Dale Senaga	Paul Komeiji
Barbara Shimabukuro	Max Shinkawa
In Memory of Kwanko & Kana Goya by Lori Teves	Dexter Teruya
In Memory of Tsuruyo Higa by Nago Club*	Mr. & Mrs. Takeo Teruya
In Memory of Roy Nagamine by Toyoko Nagamine	HUOA VIDEO Nisei Veterans Legacy Center Inc,
In Memory of Helene Takamiya by Chatan-Kadena Cho Jin Kai	STUDENT EXCHANGE PROGRAM Sandra Yanagi

Donate at Foodland and Help HUOA



During the month of September, Foodland customers are invited to make donations at checkout to their favorite Hawaii non-profit organization that is registered in the Give Aloha program. To make a donation, at checkout just provide the cashier with your Maikai Card and the Hawaii United Okinawa Association's code **78441** and Foodland along with Western Union Foundation will proportionately among all participating organization match each donation up to \$250,000.

HUOA Foodland Give Aloha Code
78441

Chanpuru Review: 'An Okinawan Kitchen' & Family Food Memories

By Shari Tamashiro

Instead of a restaurant review, we will be discussing a new cookbook that focuses on Okinawan cuisine. In this issue, we spotlight "An Okinawan Kitchen" by Chef Grant Sato. Grant is a Chef Instructor at Kapi'olani Community College. I've taken a number of his Continuing Education classes, including the one on Okinawan cooking (which will be offered again this Fall! Highly recommend it.). He is also the host of the television series, "What's Cooking Hawaii." Grant is very informative and interesting, which is why I was intrigued when I heard about his new cookbook.

What interests me the most about "An Okinawan Kitchen" is that the recipes in it are inspired by family food memories. Grant wrote this cookbook as a tribute to his grandmother, who he credits as his biggest influence.

Food Memories:

Grant was raised by his Okinawan grandparents, Bernard Akamine (Haeburu) and Jeanette Arashiro Akamine (Haneji), from small kid time. For him, his food memories are associated with smells: "I always bookmarked the smells or flavors of the items that caught my attention as I was experiencing them or if it was the smell that was somehow tied to a food item. The smell of the gas torch my grandpa used to burn the weeds was the same torch used to singe the hairs off the pigs feet, so when I smell something being burned I always think of pigs feet soup. I always smelled *senko* from when I was a very young child. It's funny that I always saw *mochi* and *musubi* when I smelled the *senko*, so now when I smell *senko*, I want to eat *mochi* or *musubi*."

Stories and memories accompany recipes in this cookbook. Some of the recipes in the cookbook are Jeanette Akamine's, with the rest based on her dishes or with a modern twist. It is Grant Sato carrying on his grandmother's cooking in a really touching way.

Why an Okinawan Cookbook?

This cookbook reflects Grant's pride in being *Uchinanchu*, as well as his love for the "bold in your face flavors and colors" of the food. It represents an attempt to put Okinawan cuisine center stage. Grant also makes an effort to showcase the crafts that connect food and the table. Featured in the cookbook are stunning examples of Ryukyu glass dishware and exquisite fabrics of Okinawa.

The cookbook is broken down into sections: 1) Okinawan Basics, which includes *Kanduba Jushi* (Rice Gruel) and *Hirayachi* (Chive Crepes); 2) *Goya* (Bittermelon), which has traditional and contemporary recipes for *Goya Champuru* and *Goya Namashi*; 3) Pork, which includes *Rafute*, Pig's Feet Soup, *Andansu* (Pork Miso paste), and Pork Spare Rib Soup; 4) Fish; 5) Noodles, which has Okinawan *soba*, *yakisoba*, and *soki udon*; 6) Vegetables and Salads; 7) Desserts and Sweets, which has items like *Andagi* (traditional & contemporary), *Nantu*, *Shikwasa* Curd Tarte, and *Goya Tea Crème Brulee*; 8) Contemporary Creations, which include Mini Okinawan Soft Tacos, Okinawan Eggs Benedict, and *Goya* Egg Custard with *Mozuku* Sauce.

So do you have to be a whiz in the kitchen to utilize this cookbook? According to Grant, this cookbook is for everyone: "For the novice cooks and for those that cooked all their lives. Simple, basic recipes that are easy to make, with ingredients that are readily accessible! The recipes were formatted so that anyone who has never cooked before could successfully make them."

Preserving Your Family Food Memories:

According to Arnold Hiura, "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."

Chef Grant has found a way to share his grandmother's recipes and his vision of those dishes with all of us. With this cookbook as a model, Grant hopes that "people to start cooking on their own, as well as learn from their elders before their pass. A whole treasure trove of knowledge and experience is going to waste if we don't seek it from our elders."

Even though my Grandmother Shizuko Sunahara passed away over 25 years ago, her kids still talk about her Beef Stew with longing and lament that she never left recipes of her signature dishes. My mom remembers enough to have her own version of it but still reminisces about how amazing her mother's stew was. My grandmother never wrote down recipes because she would just go by taste or what ingredients she had.

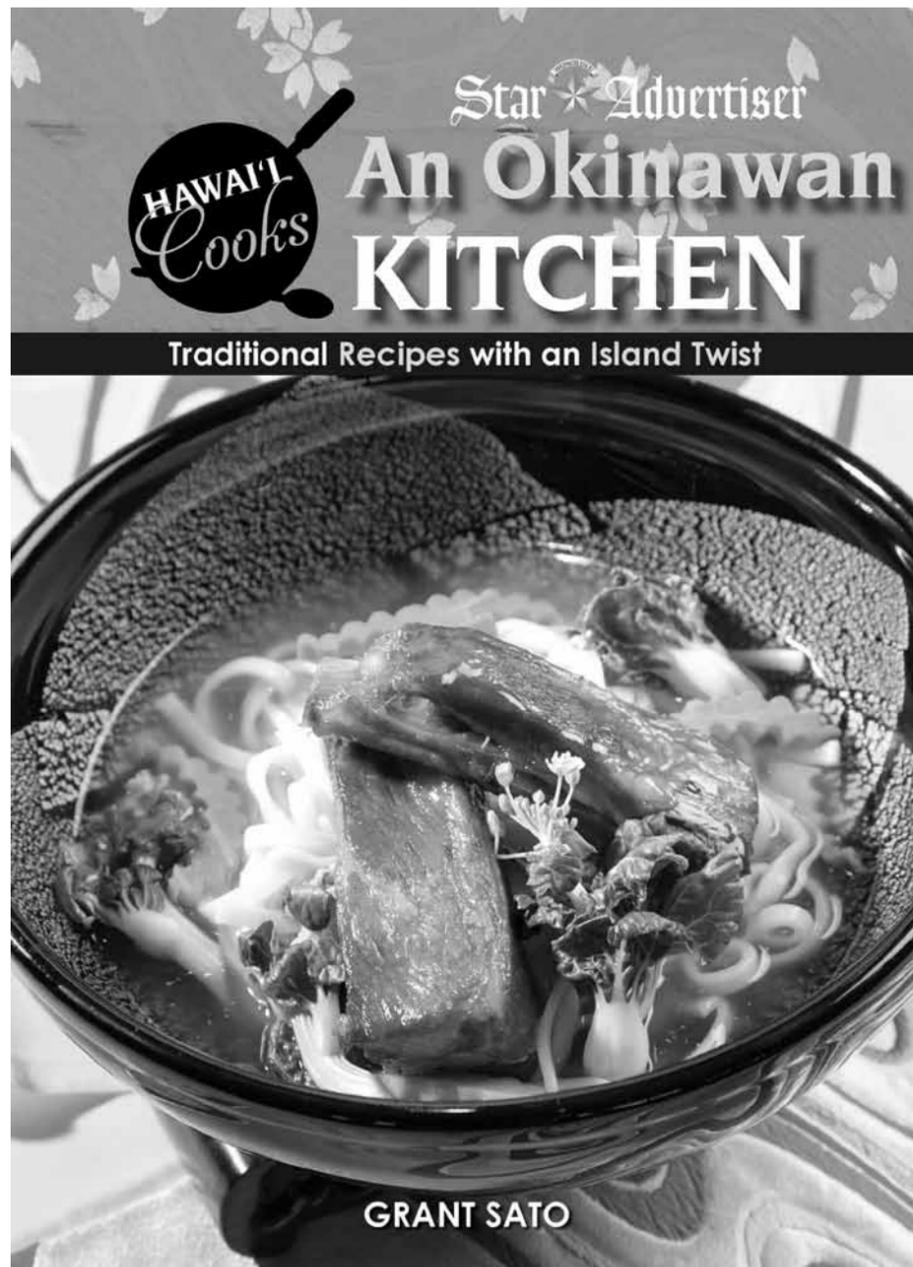
We all need to make the time to sit down with our families and properly capture these family food memories. I sat down with my mother years ago and typed out the recipes to her signature dishes (like my favorite meatball soup and potato mac salad!) with tips and comments. It's something I treasure!

Where can you get this cookbook (and help out HUOA)?

An Okinawan Kitchen will be available for purchase at the upcoming Okinawan Festival. Cookbooks will be on sale at both the Craft Gallery and the Capital Campaign Tent for \$20. 30 percent of sales at the festival will be donated to HUOA, so please consider purchasing your copy and gift copies at the festival! Chef Grant will be there with his grandmother signing copies of books.

Please Help! The full version of this article will be posted at www.pigsfromthesea.com, with additional

photos courtesy of Grant Sato. If you have information you want to add to this post, please email me at: pigsfromthesea@gmail.com



Chef Grant Sato with his grandmother, Jeanette Akamine.

Sharing Our Uchinanchu Spirit

By Valerie Kato, HUOA Vice President

HUOA's summer Yuimaaru Community Service Event took place on June 14, 2014, at Ohana Ola O Kahumana (OOOK), a transitional housing facility in Waianae. Founded in 1974, OOOK is home to 130 families and provides education, work and training opportunities for many parents transitioning from homelessness to a future permanent home with their children.

Eager to share our Okinawan culture and a fun summer activity that the families of OOOK could enjoy, volunteers from HUOA's member clubs generously donated their time as well as funds, household goods and children's toys, which were used as prizes and in goodie bags for the 150 participants.

Co-chaired by Brandon Nakasone and Val Kato, the day started off with entertainment by Nidaime Teishin Kai Hawaii Shibu who performed live music, including a lively *Asadoya Yunta*, and taught residents how to *bon* dance. Encouraged by an enthusiastic Paul Komeiji, even the shyest child joined the *bon* dance circle to give it a try! The dancing was followed by exciting relay races and picnic games for children and parents to participate in. After every game, children raced to the nearby prize tent to make the tortuous decision over which snack, stuffed animal, school supply or toy to select.

In between the games, volunteers and participants beat the heat by



slurping down rainbow shaved ice coordinated by Gary Jitchaku. Lunch, organized by Dwight Ikehara, consisted of delicious Zippy's chili and rice, hot dogs, mac salad and *andagi* mixed and fried under the supervision of George Bartels, Jr.

At the end of the day, each family received a bag of toiletries and household items donated by HUOA's generous club members, as well as a bag of fresh fruit donated by Armstrong Produce. But, perhaps the most important thing these families received was the sharing of our *Uchinanchu* spirit and a little bit of our culture on this fun-filled summer day full of camaraderie. Hopefully, the day will be as memorable for the children we entertained as it was for the volunteers. Thank you to all of the donors and volunteers who helped to make our summer outreach picnic a success! *Ippee niffee deebiru!*



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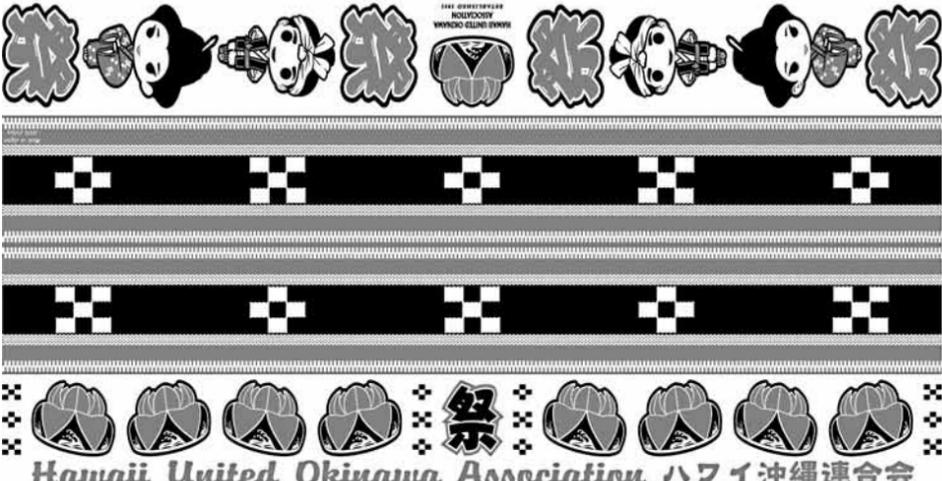
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Our culture has taught us respect, honesty and the importance of helping others with sincerity. We believe in perpetuating our culture of high values and making a difference to the community. *Ipee nihee deebiru* for your support over the years! May your home be filled with lots of joy, laughter and love.



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Hawaii United Okinawa Association ハワイ沖縄連合会



SPORTS CORNER

44th Annual Hawaii Okinawan Invitational Golf Tournament

By Ryan Unten

To say it was raining cats and dogs during the first round of play at the 44th Annual Hawaii Okinawan Invitational Golf Tournament would be a huge understatement. A field of 104 eager golfers teed off the first hole at the Pali Golf Course on May 24 all hoping that the weather would hold out long enough for their group to finish 18 holes.



Governor Neil Abercrombie and HUOA President Chris Shimabukuro congratulate Grand Champion Nicholas Matsushima.

Ahh, but it was not meant to be. By 10 a.m. buckets of water began falling from the sky, making play even more challenging. Those players who decided to call it a day can't be blamed (remember, to say it was raining cats and dogs is a huge understatement!). Others, however, managed to stay out and pushed through to the 18th green.

The second round on Sunday was almost picture perfect with just a dash of rain in the afternoon—nothing at all like Saturday, with just some muddy patches here and there. Players teeing off on the first hole looked fresh and eager, ready



HUOA President-elect Mark Higa congratulates Jacob Pritchard.

to shoot lights out, especially since it looked like the weather was going to cooperate during the final round of play.

As the final group's ball hit the bottom of the 18th cup, it was time to head out to the banquet awards ceremony at Jikoen Hongwanji. Congratulations to 2014 Grand Champion Nicholas Matsushima, who received the Governor's Trophy for shooting the lowest gross score. The Mayor's bowl for the lowest net score was awarded to Jacob Pritchard, and capturing the coveted Inamine Cup was the exuberant team of golfers representing the Haneji Club!

Finally, we would like to thank the donors, volunteers and participants that make the Hawaii Okinawan Invitational Golf Tournament a huge success every year—rain or shine! Special mahalos go to Neal Takara, Tournament Chair, and Joey Itagaki.

HUOA Invitational Golf Tournament Results

Grand Champion (Low Gross)	Nick Matsushima: 74-69-143
Championship Flight (Handicap 0-9)	Shawn Sakoda: 68-68-136
A Flight (Handicap 10-19)	Blaine Tajiri: 71-63-134
B Flight (Handicap 20-30)	Jacob Prichard: 65-66-131
Women's Flight (Handicap 0-38)	Robyn McKnight: 78-73-151
Senior Flight (Handicap 0-30)	Gary Gushiken: 76-71-147
Guest Flight (Handicap 0-30)	Lester Kodama: 70-73-143
Super Seniors Flight (Handicap 0-30)	Herbert Chong: 71

HUOA Welcomes the Peace Boat

By Jon Itomura

When someone says "peace boat," visions of a small to medium size boat filled with no more than a handful of determined environmentalist or anti-war activists come to mind. That vision is farthest from the actual ship which is a large scale cruise ship that welcomes over 1,000 passengers and routinely spans the globe seeking visits to over 20 countries during the span of three months.

The Peace Boat is a Japan-based international non-governmental and non-profit organization that works to promote peace, human rights, equal and sustainable development in addition to fostering respect for the environment. The mission and purpose of the Peace Boat is to create awareness and effect positive social and political change throughout the world. The Peace Boat's first voyage was organized in 1983 by a group of Japanese university students as a creative response to government censorship regarding Japan's past military aggression in the Asia-Pacific.



Peace Boat members learn to play the Ichigo ichi e from Jon Itomura.

On June 11, 2014, the Peace Boat ended its world tour and 83rd voyage in Hawaii before returning to Yokohama. On July 19, the Peace Boat chose Honolulu, Hawaii as its first docking to begin its 84th Global Voyage. The current 84th voyage will visit over 20 countries and will dock in unique ports such as Belem (Brazil), also known as the gate to the Amazon; Sochi (Russia), Cristobal (Panama), Odessa (Ukraine), Constanza (Romania), Bourgas in the Black Sea; and Sihanoukville in Cambodia.



Onboard, participants learn about a diverse number of issues and regions around the world, with the main topics being peacebuilding and post-war reconciliation processes, environmental conservation and sustainability, and poverty and social justice. The Peace Boat passengers include Japanese and Okinawan participants ranging in age from 20-years old to 70-plus years old.

The Peace Boat also utilizes knowledgeable young staff members and volunteers such as Yumiko Iwasaki. Yumiko coordinates activities at the various landing sites, including Oahu, the only stop in the United States during the two most recent voyages. She chose Hawaii and specifically selected the Hawaii United Okinawa Association (HUOA) to allow Peace Boat participants to pursue an education and understanding of the impact of immigration as well as the relationship and similarities between Hawaii and Okinawa. Being that the United States' involvement with WWII began with the bombing of Pearl Harbor and included the Battle of

Congratulations to HUOA 14" Softball League Champs: Nakagusuku Sonjin Kai



Front row: Jeff Gima, Philip Higa, Paul Uehara, Team Manager Ian Tamashiro, Renwick Abe, Lyle Shimata. Back row: Adam Tamashiro, Travis Goto, Matthew Higa, Ross Shinyama, Reid Uehara, Landon Goto. Missing: Tyler Tamashiro, Reid Matsushima, Casey Fujishige, Byrant Katakura, Kip Masuda, Arthur Isa, Jr.

Okinawa, an education on the impact of Okinawa's immigration to Hawaii, Hawaii's Uchinanchu post-war relief efforts, and the cultural influence upon Hawaii's current and future generations was consistent with the Peace Boat's mission.

On each visit, Peace Boat study tour participants spent four hours at the Hawaii Okinawa Center learning how to drop *andagi*, play the *sanshin* and *ichi go ichi e*, and make their own craft Hawaiian *lei*. They learn about the history of Hawaii's Uchinanchu involvement with Okinawa's post-war relief efforts and took a tour of the Hawaii Okinawa Center.

Executive Director Jane Serikaku along with many dedicated HUOA staff and volunteers welcomed the Peace Boat visitors with delicious food, engaging conversations, and heartfelt smiles. As with any and all Okinawa celebrations, the cultural educational workshops ended with a lively *kachashi*, created lasting memories and hopefully imprinted a new understanding of Hawaii's Uchinanchu identity upon the Peace Boat participants and staff members.



CLUB NEWS

our clubs, our future

Mensore! Come join us for an Okinawan experience on Maui!

The Maui Okinawan Kenjin Kai (MOKK), along with co-sponsor Maui Mall, will hold its Maui Okinawan Festival on Saturday, September 20, from 10 a.m. to 3 p.m., at the Maui Mall in Kahului. "Feel the Uchinanchu Spirit!" is the theme of the Festival being chaired by Janet Miyahira and Christine Hondo, with lots of support from MOKK members and friends.

The entertainment program will feature continuous Okinawan music and dance performed by homegrown talent from Maui, as well as performers from Oahu. *Taiko* and *sanshin* performances and martial arts demonstrations will also grace the stage, including a special guest performance by Chinagu Eisa, a popular drumming group from Oahu.



There'll be something for everyone at the Maui Okinawan Festival - even a craft fair featuring the arts, crafts and jewelry of vendors from Maui and Oahu.

Professional photo sessions in traditional Okinawan wear will also be available for children and adults with all proceeds to benefit MOKK.

Of course, no Okinawan festival is complete without lots of Okinawan food. The Maui Festival will feature delicious pig's feet soup, an Okinawan plate lunch, chow fun, everyone's favorite *andagi* and more!

Our Country Store will feature homemade pickles, jams and jellies, *maki sushi*, baked goods, along with different types of *mochi*, including *nantu* and baked *mochi*.

The children are sure to have fun with the games and activities planned for them. Festival T-shirts will also be available for sale.

The Maui Okinawa Kenjin Kai welcomes all *Uchinanchu-at-heart!* Mark your calendars and plan on spending the day, Sept. 20, at the Maui Okinawan Festival, "Feel the Uchinanchu Spirit!" at the Maui Mall! And, don't forget to bring your recyclable bags.

Maui Okinawa Kenjin Kai, a non-profit organization, is committed to promote fellowship and mutual understanding among its members, to promote and perpetuate, as well as encourage, the appreciation of Okinawan heritage, culture and arts, and to promote intellectual welfare of its members and the community. Membership is open to everyone, those whose roots are in Okinawa Prefecture in Japan as well as others who are interested in the Okinawan culture. They are affiliated with the Hawaii United Okinawan Association (HUOA).

For more information on the Festival, please call the Maui Okinawan Cultural Center at 242-1560.

Ginowan News

By Jane Nakamura

New Year's Celebration: Ginowan club celebrated the New Year on March 23, 2014 at the Hawaii Okinawa Center. Aza Aragusuku and Ganeku planned the festivities for more than 200 in attendance. To begin, everyone scurried to meet old and new faces in a mixer, completing the "Ginowan *Yaninju* (Family)" information sheet prepared by Chris Higa. It was a fun experience learning about other people's activities. Who's visited Disneyland, munched on *andagi*, and so forth... *Ichariba chode*—once we meet, we are brothers and sisters!



Ginowan Member of the Year, Sharlene Shimada.

Past HUOA president and member, George Bartels, Jr. was Master of Ceremonies. Officers, advisors and Aza representatives were introduced before President Ellen Higa gave a brief message. Honored were 2013 Ginowan Member of the Year Sharlene Shimada, along with Maika Kunioka (Lori Kunioka) and Troy Nishimoto (Alan and Sandra Nishimoto) who graduated from colleges in Oregon. Ellen Higa, Nona and Patrick Miyashiro, and Thomas Terayama were recognized as new 70 year olds this year. There were twenty-six 80-year-old and eleven 90-year-old members in attendance. HUOA president Chris Shimabukuro addressed the luncheon group before toasts by Larry Moisako and Takeo Shimabukuro.

Entertainment included Koten Gassho with Seiichi Yagi and Kenneth Higa on *sanshin*; Sunny Tominaga, Shizu Stamm, Roberta Umeno played *koto*; Patrick Miyashiro on *taiko* and Misako Yagi did *Ryukyuan* and a Japanese dance. Joy Shimabukuro Schoonover sang Okinawan songs as part of the very entertaining program. The entire audience joined in singing favorites *Tinsagunuhana* and *Asadoya yunta*.

Club Picnic: Coming up is the summer picnic and a second chance to visit with old friends again. It will be held at Area 8, Ala Moana Park on Sunday, August 3, 2014. Games, prizes, pot luck lunch and more! Flyers have been sent out.

Okinawa Festival: Sandra Nishimoto is recruiting volunteers to work in the *andagi* booth. We are also preselling festival scrip. Festival work is also fun and a great place to meet old and new interesting people.

This is Your Newsletter

Please send us your club news items and photos.

Email us at info@huoa.org Mahalo!



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Luncheon & Fashion Show
SUNDAY, OCTOBER 19, 2014
POMAIIKA'I BALLROOMS AT DOLE CANNERY

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Congratulations to the 2014 Scholarship Recipients:

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CHANTEL IKEHARA	LORI NAKAMOTO
REESE OKURA	SHELBY OSHIRO
TAYLOR PREZA	KOLBY PROCTOR
JADEEN SAKAUYE	
TAYLOR TAMANAHA	
SYDNEY TSUKENJO	

Tamagusuku Ryu Senju Kai Frances Nakachi Ryubu Dojo Presents: *Tukeya Hizamitin - Transcending Hearts*

On Sunday, September 7, at 3 p.m. at the Mamiya Theatre, Tamagusuku Ryu Senju Kai Frances Nakachi Ryubu Dojo will have a special presentation entitled, *Tukeya Hizamitin - Transcending Hearts*. This premier production will highlight dancers of Nakachi Sensei's Academy who have competed in the Ryukyu Shimpo Newspaper Company's performing arts concours and received certificates in Okinawa for various levels of proficiency in Ryuukyuu *bujo* (classical/traditional Ryuukyuan dance).

Pursuing a certificate is not just a testimony of a dancer's skill, but also of their commitment to preserving and perpetuating the traditional stories passed down through music and dance. They endure vigorous training schedules, travel to Okinawa and back, and make financial sacrifices. They do so because the hearts of these dancers are tied to Okinawa and to the ancestors, a tie that transcends distance and time and is manifested through beautiful music and dance.

The different categories of certificates are:

- Shinjin-sho* - Newcomer's Award
- Yuushuu-sho* - Award of Excellence
- Saikoo-sho* - Highest Award

In addition to earning certificates, a performing artist may also earn *menkyo-jo* or a license to teach. They are:

- Kyoushi-menkyou* - Licensed Advanced Instructor
- Shihan-menkyou* - Licensed Master Instructor

Lastly, there is the title of *Iemoto* or Founding/Grand Master. This is the top tier of the hierarchy. For this concert, we are privileged to present performances by *Iemoto* Yoshiko Tanita and *Iemoto* Mieko Kinjo, as well as the Hawaii members of the Tamagusuku Ryu Senju Kai. These accomplished members are:

- Frances Nakachi Kuba - *Shihan*/Artistic Director/Master Instructor
- Mina Tamashiro - *Saikoo-sho*
- Anna Tsuhako Lewis - *Yuushuu-sho*
- Eric Kobayashi - *Shinjin-sho*
- Melissa Uyeunten - *Shinjin-sho*

Also joining the cast from Okinawa are *Kaishu* (Directors) Masako Nakashima, Miyoshi Higa, and *Kyoushi* Kathy Ota. The last time we were able to enjoy their performance on stage here in Hawaii was in Year 2000 for Tamagusuku Ryu Senju Kai's *Chu Hisa Na*. What a great way to celebrate the growth from those *Chu hisa na*, or first steps we made 14 years ago, to today. Now our core of dedicated members whose hearts guided by *Shihan* Frances Nakachi, our *senpai* (seniors) in Okinawa, and the spirit of our ancestors, will continue to immortalize traditional stories through music and dance.

Please join us for *Tukeya Hizamitin - Transcending Hearts* so that we may celebrate and congratulate the accomplishments and dedication of our certified performing artists. 🌺

Ticket Information: www.Senjukaihawaii.com
Tickets are \$30 General. Doors open at 2:30 p.m.
Pre-show awamori, shochu, soju and wine tasting and snacks - additional \$25. Contact Randy Kuba to purchase tickets.

For information, call (808) 780-3440 or e-mail tukeyahizamitin@gmail.com.

Uchinaa-guchi (Okinawan language) Word of the Month

July

ta·chun¹, *vt.* [·tan, ·tchi; tatsu] 1 (For a person) to stand up; rise; get on one's feet; (a thing) stand erect; (a building) stand; be built; be set up; be accomplished. 2 To pass; elapse; pass by. 3 To leave; start; depart. 4 To be sharp. 5 To have an erection; be erect.

August

kakugu², *n.* Treasuring; cherishing; keeping under lock and key; careful protection. -*sun*, *vt.* To treasure; to cherish; to keep under lock and key. 🌺

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

24th Annual Hawaii-Okinawa Student Exchange Program

Fifteen energetic high school students from Damien, Hawaii Baptist Academy, Iolani, James B. Castle, Leilehua, Mililani, Moanalua, and Waiakea high schools enjoyed two weeks with their host families while experiencing life in Okinawa high schools.

Mahalo to HUOA Vice President and Iliahi Elementary School Vice Principal Tom Yamamoto and Stacy Kawamura, Curriculum Coordinator at Pearl City High



School, for escorting our students and being their temporary "mom and dad" while in Okinawa.

Check out our website: huoa@huoa.org to view "Reflections" by our student participants.

2015 will be a special year—we will be celebrating the 25th anniversary of the Hawaii-Okinawa Student Exchange program and will soon be accepting applications for high school students to host the students when they come for two weeks Feb. 28 – March 14 and for Hawaii students to participate in Phase II – GOING TO OKINAWA! Interested? Call HUOA at 676-5400 or email: jsarikaku@hawaii.rr.com. 🌺

UJSH Installation Banquet

2013 HUOA President George Bartels, Jr. was recognized as Hawaii United Okinawa Association's Outstanding Achievement Awardee by the United Japanese Society of Hawaii at its recent Installation Luncheon. Installed as Vice President is Frances Nakachi Kuba and President-elect Cyrus Tamashiro. Congratulations to all! 🌺



Okinawan Proverb

Selected by the Uchinaaguchi Class Members

Proverb of the Month:

Ichariba choodee, nuu fyidati nu aga

いちゃりば ちよーでー、ぬーふいだていぬ あが

(行き逢えばきょうだい、何のへだてがあるもの)

English equivalent:

Once we meet, we become brothers and sisters, what could possibly interfere with our connection? 🌺

HUOA SCHEDULE OF EVENTS

Mark Your Calendar!

HOT

"HAWAII OKINAWA TODAY" SCHEDULE

September

- LABOR DAY: HOC OFFICE CLOSED
- Aloha Party for our Friends from Okinawa, 6:30 pm
- 10 Administration Committee meeting; HOC, 7pm
- Executive Council meeting; HOC, 8pm
- 20 Autumn Okinawa Dance Matsuri; HOC, 5pm
- 24 Board of Directors Meeting; HOC; 7pm

October

- 6-16 HUOA Naha Matsuri Cultural Tour
- 8 Administration Committee meeting; HOC, 7pm
- 8 Executive Council meeting; HOC, 8pm
- 19 Hui Makaala Scholarship Fashion Show
- 20 Administration Committee meeting; HOC 7pm
- Executive Council meeting; HOC 8pm

Classes · Other Meetings at Hawaii Okinawa Center:

- HUOA Sanshin: every Thursday, 7pm*
- Ichigo Ichi E: 1st & 3rd Tuesday, 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 meeting: 3rd Saturday, 9am*
- Uchinaaguchi: day class- 2nd Tuesday, 1-3pm & evening class- 4th Thursday, 7pm*

*for more information, please call 676-5400
 Subject to Change (entries as of 7/23/14)

NEW SCHEDULE NOTICE: We are excited to announce a major change in the airing of Hawaii Okinawa Today (HOT) on Olelo TV Channel 53. Starting in September, HOT will air at 5 p.m. every Thursday. With this change, we will be scheduling a new show every Thursday. There will be no repeat shows as in the present schedule. We hope that this weekly time slot will make it easier to remember to tune-in to watch HOT. Let us know how you like the new HOT schedule by email at hot@huoa.org or call (808) 676-5400. We also welcome your general comments and suggestions to improve our HOT shows.

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.

9/4/14-Show Eight of the 31st Okinawan Festival held at Kapiolani Park on Aug. 31 and Sept. 1, 2013. Features Nuuanu Okinawa Shorin-Ryu/Shinden-Ryu Karate Association, Tamagusuku Ryu Senju Kai-Frances Nakachi Ryubu Dojo, and fashion designs by Mitsuko Yamauchi from Okinawa.

9/11/14-Naha Daiko and Chinagu Eisa Hawaii-A Joint Eisa Concert Between Sister Cities Honolulu & Naha City, held at the Mamiya Theatre on Sept. 8, 2012.

9/18/14-Show Nine of the 31st Okinawan Festival held at Kapiolani Park on Aug. 31 and Sept. 1, 2013. Features Majikina Honryu Buyo Dojo, Johnny Ginowan and "Wale Wale" from Okinawa, Nidaime Teishin Kai Hawaii Shibu & HUOA Sanshin Class.

9/25/14-Show One of "Magukuru-A Concert to Honor Sensei Katsumi Shinsato" held at the Hawaii Convention Center on May 26, 2013. Features students of Shinsato Shosei Kai, Eric Wada, and guest performers from Okinawa: Tomoko Uehara, Atsuko Tamagusuku and Rinken Teruya of Rinken Band.

10/2/14-Show Ten of the 31st Okinawan Festival held at Kapiolani Park on Aug. 31 and Sept. 1, 2013. Features Ryukyu Sokyoku Hozon Kai-Sarina Sokyoku Kenkyusho, Namihira (Hanja) Bo from Yomitan Village, Okinawa, Senbaru Eisa from Kadena Town, Okinawa and Kachashi.

10/9/14-Show Two of "Magukuru - A Concert to Honor Sensei Katsumi Shinsato" held at the Hawaii Convention Center on May 26, 2013. Features students of Shinsato Shosei Kai, Eric Wada, and guest performers from Okinawa: Tomoko Uehara, Atsuko Tamagusuku and Rinken Teruya of Rinken Band.

10/16/14-Show One of "Kansha no Kariyushi," Kariyushi XVII held at the Hawaii Okinawa Center on July 4, 2013. Features Paranku Clubs of Hawaii, Kilauea Okinawa Dance Club, Ryusei Honryu Ryuko Kai, Kaneshiro Ryubu Kenkyukai, Travis Nitta, Maia Mayeshiro, the Kenton Odo Family, Red and White Karaoke contestants, George Bartels, Jr. and Myrtle Yoshioka, karaoke instructors, and Cyrus Tamashiro.

10/23/14-Show One of all-female theatre company "Unai" performing a production of Okinawan Musical Theatre & Comedy to benefit the Hawaii Okinawa Plaza on Oct. 27, 2013 at the Hawaii Okinawa Center. English subtitles.

10/30/14-Show Two of "Kansha no Kariyushi," Kariyushi XVII held at the Hawaii Okinawa Center on July 4, 2013.

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2014 OKINAWAN FESTIVAL PROGRAM

SATURDAY, AUGUST 30, 2014 SUBJECT TO CHANGE

- 9:00 a.m. RYUKYU SOKYOKU KOYO KAI HAWAII SHIBU
Jane Kaneshiro & Bonnie Miyashiro, Co-chairs
Jane Kaneshiro Sozan Kai
Bonnie Miyashiro Soho Kai
Toma Toyoko Sokyoku Kai
Kaya Hatsuko Sokyoku Kai
Yamashiro Yoneko Sokyoku Kenkyu Kai
Yasuko Arakawa Aki no Kai
Sunny Tominaga Sokyoku Sanyuukai
Chieko Miyasato Sokyoku Kai
- 9:30 a.m. NOMURA RYU ONGAKU KYO KAI HAWAII SHIBU
Seiichi Yagi, Chapter President
- 10:00 a.m. HAWAII TAIKO KAI – Terry Higa, Instructor
- 10:25 a.m. OPENING PROCESSION – HUOA Banners, Shishimai, Chondara, Paranku Clubs of Hawaii
- 10:50 a.m. FORMAL OPENING CEREMONIES (Scavenger Hunt Finals)
- 11:30 a.m. HOOGE RYU HANA NUUZI NO KAI NAKASONE DANCE ACADEMY
Lynne Yoshiko Nakasone, Grand Master and Director
- 12:00 Noon AFUSO RYU CHOICHI KAI HAWAII
Grant Murata, Chapter President
AFUSO RYU KAJI NO KAI HAWAII
Kenton Odo & June Nakama, Shihan
- 12:50 p.m. RYUSEI HONRYU RYUKO KAI
Mitsuko Toguchi Nakasone, Kaishu
- 1:20 p.m. RYUKYUKOKU MATSURI DAIKO HAWAII
Akemi Martin, Regional Director
- 2:00 p.m. JIMPU KAI USA, KIN RYOSHO RYUKYU GEINO KENKYUSHO – Cheryl Yoshie Nakasone, Artistic Director
- 2:30 p.m. SHORIN RYU HAWAII SEIBUKAN
Masakazu Teruya, Kancho
- 3:00 p.m. RADIO OKINAWA'S 2014 MIUTA TAISHO WINNER – NANKURU SANSHIN
- 3:40 p.m. OKINAWA'S BANJO AI accompanied by JIM ROCK
Nobuo Utsugi, Director
- 4:20 p.m. OKINAWA MINYO KYOKAI HAWAII / URIZUN MINYO GROUP – Derek Ichiro Shiroma Sensei
- 4:50 p.m. KACHASHI
- 5:00 p.m. PAU
- 5:30 p.m. OKINAWAN FESTIVAL BON DANCE
Opening/Welcome – Emcee Jon Itomura
- 5:45 p.m. Young Okinawans of Hawaii, David Jones, President
- 6:45 p.m. Aiea Taiheiji Yagura Gumi, Todd Imamura, President
- 7:20 p.m. Hawaii Shin Kobukai, Betty Dela Cuesta, Head Instructor
- 7:55 p.m. Iwakuni Odori Aiko Kai, Marion Kanemori, Vice President & Dance Committee Chair
- 8:30 p.m. Hawaii Eisa Shinyuu Kai, Melissa Uyeunten, President
- 9:20 p.m. KACHASHI

SUNDAY, AUGUST 31, 2014 SUBJECT TO CHANGE

- 9:00 a.m. KILAUEA OKINAWA DANCE CLUB
Toshiko Neumann, Leader
- 9:15 a.m. NUUANU OKINAWA SHORIN-RYU / SHINDEN-RYU KARATE ASSOCIATION
Mitchel Shimamura Sensei
- 9:40 a.m. HAWAII OKINAWA CREATIVE ARTS
Jon Itomura, President, and Eric Nitta, Vice President
- 10:10 a.m. HUOA ICHIGO ICHI E CLASS
Derek Asato, Instructor
- 10:30 a.m. HUI OKINAWA KOBUDO TAIKO
Troy Sakihara, Leader
- 11:00 a.m. SHINSATO SHOSEI KAI
Katsumi Shinsato Sensei
- 11:30 a.m. KIKUE KANESHIRO RYUBU KENKYU KAI
Alfred Yama Kina, Contact
- Noon TAMAGUSUKU RYU SENJUKAI – FRANCES NAKACHI RYUBU DOJO
Frances Nakachi Kuba, Artistic Director
- 12:40 p.m. YARA NO AYAGU & YARA NO EISAA OF KADENA TOWN, OKINAWA
- 1:20 p.m. NIDAIME TEISHIN KAI HAWAII SHIBU & HUOA SANSHIN CLASS
Allison Yanagi, Shibuchō & Wallace Onuma, President
- 2:00 p.m. RYUKYU SOKYOKU HOZON KAI--SARINA SOKYOKU KENKYUSHO
Sarina Udd Sensei
- 2:30 p.m. CHU HISA, a production of Kenpi Ryugakusei Alumni
- 3:10 p.m. OKINAWA'S BANJO AI accompanied by JIM ROCK
- 3:50 p.m. CHINAGU EISA HAWAII
Lisa Tamashiro, President
- 4:20 p.m. KACHASHI 101 (Let's all learn to do the Kachashi)

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, 8/30 7:00 am - 10:30 pm
Sun, 8/31 7:00 am - 6:00 pm

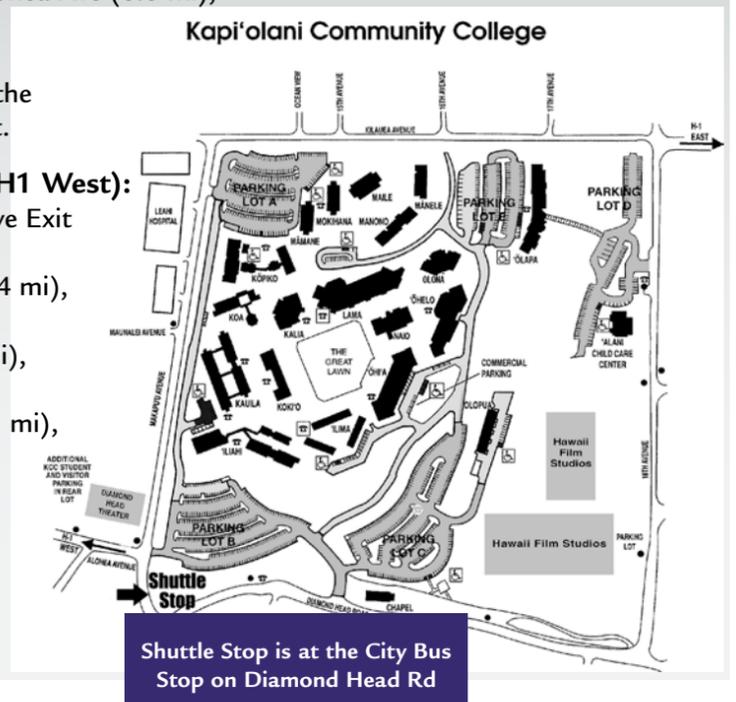
SHUTTLE STOP: At the City Bus Stop on Diamond Head Rd

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 Waialae Ave Exit
Go Ewa on Waialae 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



2014 OKINAWAN FESTIVAL HOURS

Saturday, August 30: 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. Andagi, Andadog, Okinawan Soba, Shave Ice, Sushi/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, August 31: 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.