



# UCHINANCHU

THE VOICE OF THE HAWAII UNITED OKINAWA ASSOCIATION

www.huoa.org

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## Club & Personal Touches Shine At Festival

By Mark Higa, Festival Co-Chair

Year after year, the Okinawan Festival continues to amaze annual attendees as well as our first-time visitors and guests from Okinawa. We see the hearts and lives we touch with music, dance, art, food, education, fun and kinship. And, because of that, each year thousands come out to help orchestrate Hawaii's largest cultural festival and share the uniqueness of our Okinawan culture and spirit with the Hawaii community and those visiting from other parts of the world.

At this year's Okinawan Festival, Version 32.0 carried the energy and excitement we have every year, but we know that club members and volunteers are always committed to "honing our craft," refining and making everything more efficient. We saw some exciting twists to create new learning opportunities, increase engagement and participation, and even making our food and refreshments mobile!

Everyone seemed mentally prepared for this year's scavenger hunt. Contestants had to venture around the festival to find goods and items we commonly see at the festival. But add a little pressure to find all of these things within a limited time to the friendly competition and the result was like an Okinawan Amazing Race.

And if that friendly competition was not enough, we had some serious attempts to activate the various tents this year. Capital Campaign enriched many culturally with lessons and mini-talks in *yubi-bue* (whistling), *Heishi*, *Eisa* steps and the History of Hawaii restaurants with *Oroku* roots. Our VIP guests were constantly looking over to be a part of the constant activity there.

For the tent decorating competition, Capital Campaign had its expected festive touch with coordinated streaming decorations and tent props, while the VIP tent had some beautiful floral arrangements to spread our Aloha to our dignitaries and Okinawan guests. This year, though, Hui O Laulima created anticipation, excitement and hype in the months coming to the festival of their display... and they did not disappoint! Amongst their beautiful tropical arrangements was an exhibit celebrating everything about the *shiisa* and *shishimai*. With the support of HOCA, all visitors were able to learn more about our various furry, seemingly fierce but friendly *shishimai*! Each area in the tent was embellished with various *shiisa* display and visuals. Congratulations to all participants, and winner Hui O Laulima for kicking the spirit of this competition up several notches! We know that many of you are already strategizing for next year!

Our local performances—from *odori*, to *eisa*, *shishimai*, *ongaku* and *karate* continue to inspire—we see *sensei* and *senpai* refining and performing new material. And

we are always excited to see new students and young ones with opportunities to perform as well. Sprinkling our star-studded line up of local performances, we were fortunate this year to experience performances from Okinawa, from the traditional yet inspirational Kadena Town Yara no Ayagu and Yara no Eisa, to this year's Radio Okinawa Miuta Taisho Winner, Kumejima's Nankuru Sanshin, featuring the musical delights of the Yoshida Family. And why not step the tempo up with a contemporary mixture of Okinawan, country and bluegrass? Banjo Ai and Jim Rock brought many smiles and added a few "dosey-does" to our *kachashi* moves!

Even though we anticipated some competition from the UH home game this year, it is the heat and long food lines that continue to be a challenge for all of our visitors. We are always thinking of ways to better serve our customers. In addition to adding new shave ice flavors, we took our goodies and refreshments around the Festival grounds! With the creative minds of Club Motobu's Kent Billings and Yomitan Club's Mel Horimoto, we saw self-inspired creations with a flashy cart peddling *andagi* and iced coffee and a mini-*Haari* Boat cart selling plantation iced tea! People were swarming these carts like they were the Ice Cream Man passing by on a hot summer day! Okinawan creativity and ingenuity makes everyone a winner with initiatives like these. And most of all... our guests LOVED it!

Last but not least is the Bon Dance circle, which seems to get bigger and bigger every year! We try to center the *yagura* to give enough room for seated patrons to enjoy observing the typhoon of bon dancers. However, if our Bon Dance flash mob continues to engage even our Okinawan visitors (even those visiting from the Okinawan Prefectural Government), then our *Uchinanchu Aloha Spirit*

is definitely reaching and being shared by all! One of our dignitaries simply and emphatically proclaimed, "Okinawan Festival is Amazing!"

Most importantly, though, they described how they recognize and "...respect your extraordinary effort behind the success of the festival." Over 3,000 volunteer hands touch our festival every year, and everyone rolls up their sleeves and contributes as best as possible. This is the spirit that our visitors and community clearly see. As we are unable to meet and thank each and every one of you, we extend our greatest *Ippe Nifee Debiru* to everyone who puts their energy and aloha into making the festival a success. Know that our continued dedication to making the festival run smoothly, safely and with excitement and passion is what brings tens of thousands to the grounds and inspires many to find out more about the *Uchinanchu Spirit*!



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# President's Message

By Chris Shimabukuro

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*Surii Jyurii -  
Working Together in Harmony*

There really is something magical about the Okinawan Festival. To see a community of families, friends, and club members come together to put on such a massive event is awe inspiring. The HUOA employs only four full time employees—everyone else is a volunteer, and there are many. Over 3,000 volunteers come out to give of their time, effort and expertise. The Festival would not be possible and definitely not as special without the Okinawan heart and spirit of these volunteers. A big thank you to all of the volunteers and patrons that made the 32<sup>nd</sup> Annual Okinawan Festival so memorable. A special thank you also to Festival co-chair, Mark Higa, who helped lead this wonderful event.

There are moments during the Festival that can be stressful and very tiring, but those moments are quickly forgotten when one looks out at the mass of people who are smiling, laughing and enjoying the magic of the Festival. This was the case during the bon dance on Saturday night. No matter how tired one might be, it takes just one look into the massive circle of dancers who were having the time of their life to make one feel that everyone's hard work is more than worth the reward of knowing that you helped to make people happy.

Our many friends from Okinawa also helped add to the magic of the Festival just by their presence. About 100 visitors made the trip to Hawaii to experience the Festival first hand. One person in particular, who is in her 90s, said that it was always her life long dream to come to Hawaii and attend the Okinawan Festival. That dream was realized this year and she said she had a blast.

Waikiki was not the only location celebrating an Okinawan Festival. The Maui Okinawan Festival took place on September 20 at the Maui Mall in Kahului. Put on by the Maui Okinawan Kenjin Kai (MOKK), "Feel the Uchinanchu Spirit" was the theme of the Festival chaired by Janet Miyahira and Christine Hondo. Thank you Janet, Christine, and MOKK for putting on such a wonderful event of Okinawan entertainment, food and culture.

In addition to preparing and running the Festival, the HUOA has also been very busy organizing and developing the Hawaii Okinawa Plaza Project. The journey has been a long one and there is still much work to do, but the light at the end of the tunnel shines brightly. The development of a commercial real estate facility on our 1.99 acre property across the street from the Hawaii Okinawa Center will provide a much-needed income stream to support the many cultural and educational programs put on by the HUOA. It is our most important project since the Hawaii Okinawa Center itself was first built in 1990.

The project, estimated to cost \$6.5 million, will require the support of many. The Okinawan and Hawaii communities have rallied to help noble causes in the past and we are humbly asking for your support once again. Already, over 600 donors have contributed to the project and we are greatly appreciative. Amongst the donors are 22 individuals and families that have pledged \$10,000 to become members of our 200 for \$2 Million Club. We encourage all of you to consider supporting this important project at a gift level that feels right for you.

Thank you all for your support.



# UCHINANCHU

*Ippee Nifee Deebiru... Mahalo!*

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

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

*Uchinanchu Donors April 1 to May 31, 2013.*

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## 2014 - 2015 CALENDAR OF EVENTS

*The year at a glance!*

- |                  |  |
|------------------|--|
| November 29 - 30 | Winter Craft Fair at Hawaii Okinawa Center                   |
| December 10      | Evening in Waipio – Craft Fair                               |
| January 17       | Installation Banquet & Recognition of Uchinanchu of the Year |
| Feb.28 - Mar.14  | Okinawa students in Hawaii for Student Exchange Program      |
| September 5 - 6  | 33rd Okinawan Festival                                       |
- Please check HUOA website: [www.huoa.org](http://www.huoa.org) for more information.



### 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.

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

### UCHINANCHU

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

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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# Sharing Uchinanchu Aloha

## 2014 Okinawan Festival Photo Contest Winners

Each year, the HUOA sponsors a photo contest to help the organization gather and document the color, fun and activities of the Okinawan Festival. This year, a total of three prizes were awarded: \$50 each for the winners of the Culture and Ohana categories, and a \$150 Grand Prize. Photos were judged on the basis of originality, composition, style and ability to embody their

Subject: Ohana Category Winner  
 Title: "Soba Rivalry"  
 Photographer: Chad Gibo



respective categories as well as the overall festival theme of "Sharing Uchinanchu Aloha." We believe these photos accomplished all of these goals.

Subject: Grand Prize Winner  
 Title: "Yara No Ayagu Yara No Eisaa of Kedena Town, Okinawa"  
 Photographer: Kenneth Taba

Subject: Culture Category Winner  
 Title: "Taiko Tomodachi"  
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# Sponsors Contribute in Big Ways!

Many of you have noticed some different touches at our recent events. Year after year, many local companies and supporters contribute manpower, discounts, or gifts-in-kind for our programs and events. Many have asked how they can contribute further, so this year we would like give special thanks to key sponsors to both our 32<sup>nd</sup> Okinawan Festival and Autumn Dance Matsuri.

*Ippee Niffee Deebiru* to this year's Platinum Odaiko Sponsors, Central Pacific Bank and RM Towill Corporation, who each contributed \$5,000 to HUOA.

Established in 1930, the RM Towill Corporation is the oldest and largest locally owned engineering consulting firm in Hawaii. They offer a diverse suite of professional services, including civil engineering, surveying, planning and construction management. Their staff of nearly 100 employees consists of leaders in their respective fields who have completed over 20,000 projects throughout Hawaii and the Pacific Rim for private and public sector clients. RM Towill has supported us in the past with donations to our various events including the Legacy Award Banquet.

Central Pacific Bank (CPB) has supported us in past years in the *Yakisoba* Booth on Saturdays at the Okinawan Festival for years. Founded by a small group of World

War II veterans in 1954 to help immigrant families build a life away from the plantations, the bank has grown to serve the financial needs of all families and small businesses in the Islands. The bank and its employees also have a long and proud history of giving back to the communities in which we work, live and raise our families, and we have seen many of their contributions in manpower, support and donations to the HUOA!

Special thanks also go out to Wilson Okamoto Corporation for their Festival Silver Paranku Sponsorship and to EMS Design and Construction for their Bronze Sponsorship of Autumn Okinawa Dance Matsuri.

Sponsors receive special advertising and marketing privileges as well as a few perks for attendance convenience at our events. If you know of companies who are interested in these sponsorship opportunities that mutually benefit their organizations and the HUOA, please have them contact Jane Serikaku at 676-5400.

## Vice Governor Kawakami and New Uchinaa Goodwill Ambassadors



Vice Governor Yoshihisa Kawakami from the Okinawa Prefectural Government presented Congratulatory Certificates to Hawaii's two new Uchinaa Ambassadors appointed by Governor Hirokazu Nakaima: Maurice Yamasato from Haneji Club (left) and Conrad Hokama from Hui Okinawa (right).

## HUOA DONATIONS

July 1, 2014 to September 30, 2014

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



- |                                 |                                     |
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| Thomas Fukuhara                 | In memory of Jane & Chizuko         |
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| Kaneshiro by Larry & Nancy Yogi | EMS Design Inc., Earl Shimabukuro   |
| In Memory of Carl Kobayashi by  | HUOA Video                          |
| Nakagusku Sonjin Kai            | Jane M. Nakasone                    |



## Congratulations

to the Hawaii United Okinawan Association and the organizers of this year's Okinawan Festival - *Sharing Uchinanchu Aloha*, and thank you for sharing your heritage and culture with our community. Your ongoing efforts to produce this well-organized and very enjoyable event are greatly appreciated.

**Carol Fukunaga**  
Councilmember District 6

*Paid for by Fukunaga for Council,  
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# Uchinanchu 2014: HUOA's Annual Publication Highlights Year's Important Moments

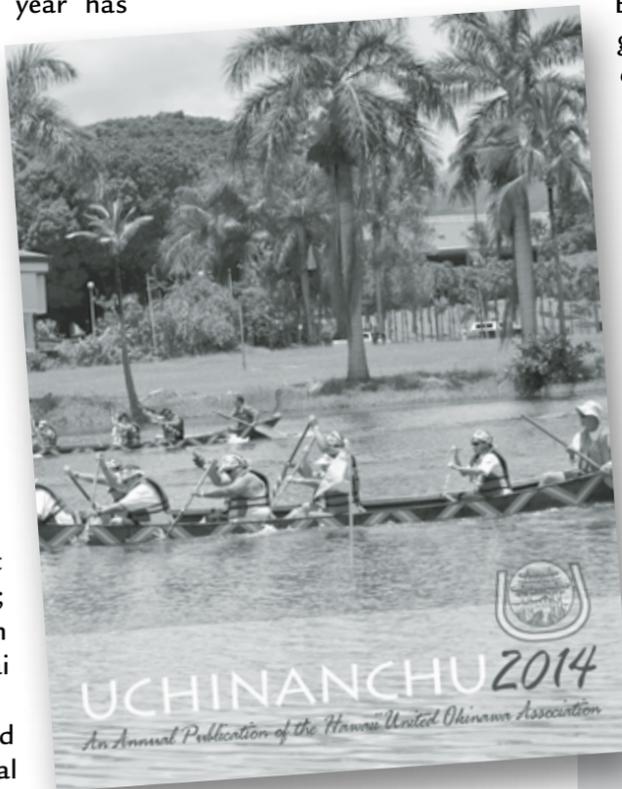
It's hard to believe that a year has flown by since, the Hawaii United Okinawa Association (HUOA) published its inaugural *Uchinanchu Annual*, which featured pictorial highlights from 2013 in a vibrant, high-resolution, full-color format booklet.

The 100-page inaugural issue captured the year's highlights such as the Installation of Officers and Uchinanchu of the Year Banquet; various club Shinnen Enkai celebrations, music and dance festivals and recitals; study tour and student exchanges; sports highlights; and, of course, the Okinawan festival events on Maui, Kauai and Oahu, to name a few.

This year, the colorful and energetic Haari Boat Festival in Hilo—held every other year—joins the line-up of events to be featured in *Uchinanchu 2014: An Annual Publication of the HUOA*.

Because each year seems like a blur, it is all the more important that we document and preserve our memories for posterity. Every other month, the *Uchinanchu* newsletter reports on the HUOA's impressive lineup of activities. Saving copies of *Uchinanchu* (which is printed on newsprint in black-and-white) is quite bulky and degrades over time. Still, some members do so just to have a record of what took place that year or to share with friends and family who do not receive the newsletter.

"The annual, *Uchinanchu 2014*, makes an ideal gift or memento to give those who are visiting from Okinawa or the U.S. Mainland," observes HUOA



Executive Director Jane Serikaku. "It's a beautiful book that would look great on any bookshelf, desk or coffee table. And, over time, you could collect the entire set of them, which would comprise a visual history of the HUOA and its amazing members."

Sponsors are currently being solicited to help cover the cost of producing the booklet, which will then be sold to provide a welcomed source of income for the HUOA. Incentive sales programs for member clubs are being offered.

**Ad Deadline (space reservation): November 21, 2014**

**Ad Deadline (final artwork due): December 5, 2014**

**Delivery and Sale of Books: January 17, 2015 (HUOA Installation Banquet)**

**Cost: \$10 an issue. Proceeds will benefit the HUOA. Clubs should inquire about discounts on orders of 25 or more books. For information, contact Jane Serikaku at [jserikaku@hawaii.rr.com](mailto:jserikaku@hawaii.rr.com) or call (808) 676-5400.**

## HAWAII UNITED OKINAWA ASSOCIATION **65th Installation & Uchinanchu of the Year Banquet**

January 17, 2015

Hawaii Okinawa Center

Registration: 9:30 a.m.

Call to Celebration: 10:30 a.m.

Cost: \$37.00

If you are interested in purchasing a ticket, call your Club President or call the Hawaii United Okinawa Association: 676-5400 Or email: [jserikaku@hawaii.rr.com](mailto:jserikaku@hawaii.rr.com)



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# OGSH Goes To South America

## August 6-24, 2014

Several members of the Okinawan Genealogical Society of Hawaii (OGSH) traveled to Sao Paulo and Campo Grande, Brazil, Santa Cruz, Bolivia, and Lima, Peru, to visit Okinawans during the commemorative celebrations of immigration to their respective countries. The purpose of the trip was more than an "aisatsu" but to share information about OGSH and to obtain information regarding their interests, activities and resources for Okinawan genealogy. Members included: Carol (Ginoza) Chun, Steve Miyashiro, James Serikaku, and Sally (Kamiya) Tsuda. John Tasato and Bob Nakasone later joined the group in Bolivia and/or in Peru.

Our adventures began with a 12-hour flight from Los Angeles to Sao Paulo (with our derrieres complaining the most!) In Sao Paulo we were greeted by four Brazilian-Okinawans who soon became our "best friends forever." First on the agenda was a visit to the Center Cultural Okinawa Do Brasil (CCOB), a large facility envisioned by Shingi Yonamine to showcase a landscaped replica of Okinawa Island with names of villages in the appropriate locations.

The two-story facility plus a separate building for a historical museum and Okinawan artifacts provides a venue for cultural exhibits, large parties and recreational activities. A special showcase was a wall containing small containers of ashes donated by family members. The ashes were from the "ukooru" which held the burnt incense in the household altar ("Gurijjin") and believed to represent the ashes of immigrant. The label on each container included the name of the immigrant, date of birth and death, and year of arrival. This display of ashes was an impressive tribute to the first immigrants.

It is important to note there is one organization (AOKB-CCOB). In the past, the Association of Okinawa Kenjin Do Brasil (AOKB) was the *kenjinkai* arm of Okinawans while the CCOB focused on the cultural and historical aspects. Today they work in tandem to provide logistical support and staff in meeting the needs of all Okinawan interests - past, present and future.

A genealogy session was conducted by Steve Miyashiro and Sally Tsuda with support and translations from English to Portuguese by Kenjin Do Brasil staff and volunteers. The three-hour session was attended by over 40 individuals, including a journalist, doctor, hospital administrator, author, teachers, students, staff and other interested people. The lively question and answer discussions centered around how to get started with genealogy search, how to help the public get interested in their genealogy, coping with the Okinawan environment in changing times and



Genealogy session in Sao Paulo: Dr. Hirotake Nakamatsu, Carol Chun, Kenji Oshiro, Steve Miyashiro, Sally Tsuda, Camilo Shimabukuro, James Serikaku and Eiki Shimabukuro. Hirotake, Kenji, Camilo and Eiki are officers of the Kenjin Kai and served as our hosts.

generations, need for expertise in translating *kanji* to Portuguese, developing an immigrant database. The group was encouraged to identify and prioritize what Kenjin Do Brasil can do to: 1) help individuals with their family research, and 2) promote genealogy interests in the community. OGSH shared what is currently being done with individual research guidance, exhibits at the annual Okinawan Festivals, Short Stories Book series, bookmarks, guidebook, and production of a monthly newsletter. In addition, Paulo Higa, a vice-president of AOKB-CCOB, showed his work on the family's genealogy book and how networking with OGSH helped him to complete the Hawaii component of his family tree. This outcome was evidence that networking with others (even across miles of oceans) can achieve untold success.

In Campo Grande, Steve Miyashiro offered greetings and congratulations from HUOA for their 100<sup>th</sup> Immigration celebrations, and Cheryl Okuma presented the HUOA congratulatory certificate to Bolivia for their 60<sup>th</sup> immigration anniversary. Informal genealogy discussions were held with presidents and officers of the respective Kenjin Kai during program breaks, social events and at the airports.

In Peru, the 18<sup>th</sup> World Uchinanchu Business International and the 3<sup>rd</sup> Okinawan Kenjinkai World conferences were held on separate days. A two-hour genealogy symposium was scheduled as part of the Kenjinkai program with panelists presenting their views on various issues. Steve Miyashiro and John Tasato represented Hawaii.

The personal contacts made, the information obtained, available resources, and the orientation to Okinawan life in Brazil, Bolivia, and Peru provided the OGSH team with a good understanding for future networking activities. We were blessed with this experience of *Ichariba choodee*.



### Andrew J. Sato

ATTORNEY AT LAW

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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, owners 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. Andrew will make house calls to senior, disabled and concerned family members.

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# Lanai Hongwanji Bon Dance

By Alison Yanagi

When members of Nidaime Teishin Kai Hawaii Shibu made their first trip to Lanai Island in 2008, it was with two intentions: 1) to bring our style of music and dance to a community where people were less familiar with Okinawan culture; and 2) to create an activity in which all of our members, new and not-so-new could bond and get to know each other.

Luckily for our club, one of our members has a family home in Lanai that he graciously opened up to the entire group. It was "party central," complete with warm showers, refrigerator, and lots of bedding where we all could just crash out wherever we could find space. That initial weekend was filled with good food, lots of impromptu music, loud talking, louder laughing, and card playing into the wee hours of the night. We also did a little bit of sightseeing—visiting the two major hotels on the island, walking along the harbor's edge, eating at Blue Ginger Café. The focus of our trip, the Lanai Hongwanji Bon Dance on Saturday night, was a fun event that allowed us to meet and interact with the people of Lanai. Mr. Honda, who was in charge of the bon dance at the time, was extremely gracious and generous to us, letting us know that their community felt it was a special treat for the island to have people from Oahu help them with their bon dance. In actuality, it was Teishin Kai who left the event with the fond memories and smiling faces, even though we all felt a little windswept by the strong Lanai winds.

This year, once again, we visited Lanai for their bon dance, and once again, the trip was filled with music, dance, food and happy memories. This time, we added to our planned activities a short presentation about bon dance and Okinawan music at the Four Season's Lodge at Koele. With much assistance from Kurt Matsumoto, we were given the opportunity to share our music and dance with the guests of the Lodge, inviting them to dance with us and joining us at the bon dance. It was a wonderful experience to teach people who were so eager to dance with us, and although there were a few shy ones who tried to hide behind their drinks and cocktails, we were eventually able to get everyone to do a few rounds of bon dance with us.

Bon dance was also fun and memorable. The late afternoon showers cooled the hot air, but by evening, we were all chilled by the strong Lanai winds, and the Super Moon cast a bright light over the grassy field that was across the street from the temple. We enjoyed the Japanese dances that were led by people from the Lahaina Hongwanji and were further gratified by their excitement to dance our dances. Drums beat until the late night, disturbing the usual calm that blankets Lanai, but the festivities brought the com-



Photo by Steve Iwamoto

munity together and left an air of excitement.

Thank you to the Lanai community and the members of the Hongwanji for embracing us and allowing us to be a part of their bon dance. We hope to be there again next year!

## Haisai and Aloha!

I'm very proud of my Okinawan heritage and take pride in passing on our traditions to future generations including my three children. It's from the past that we draw strength and wisdom for the future.

Hawaii's Okinawan community and the Hawaii United Okinawa Association consistently share and promote the Okinawan culture and history with all of the people of Hawaii. HUOA sponsored events like the Okinawan Festival, Children's Okinawan Cultural Day camp, Okinawan style picnics at transitional home shelters and the Hawaii-Okinawa Student Exchange Program strengthen all of our keiki and ohana on Oahu, the state of Hawaii and throughout the world.

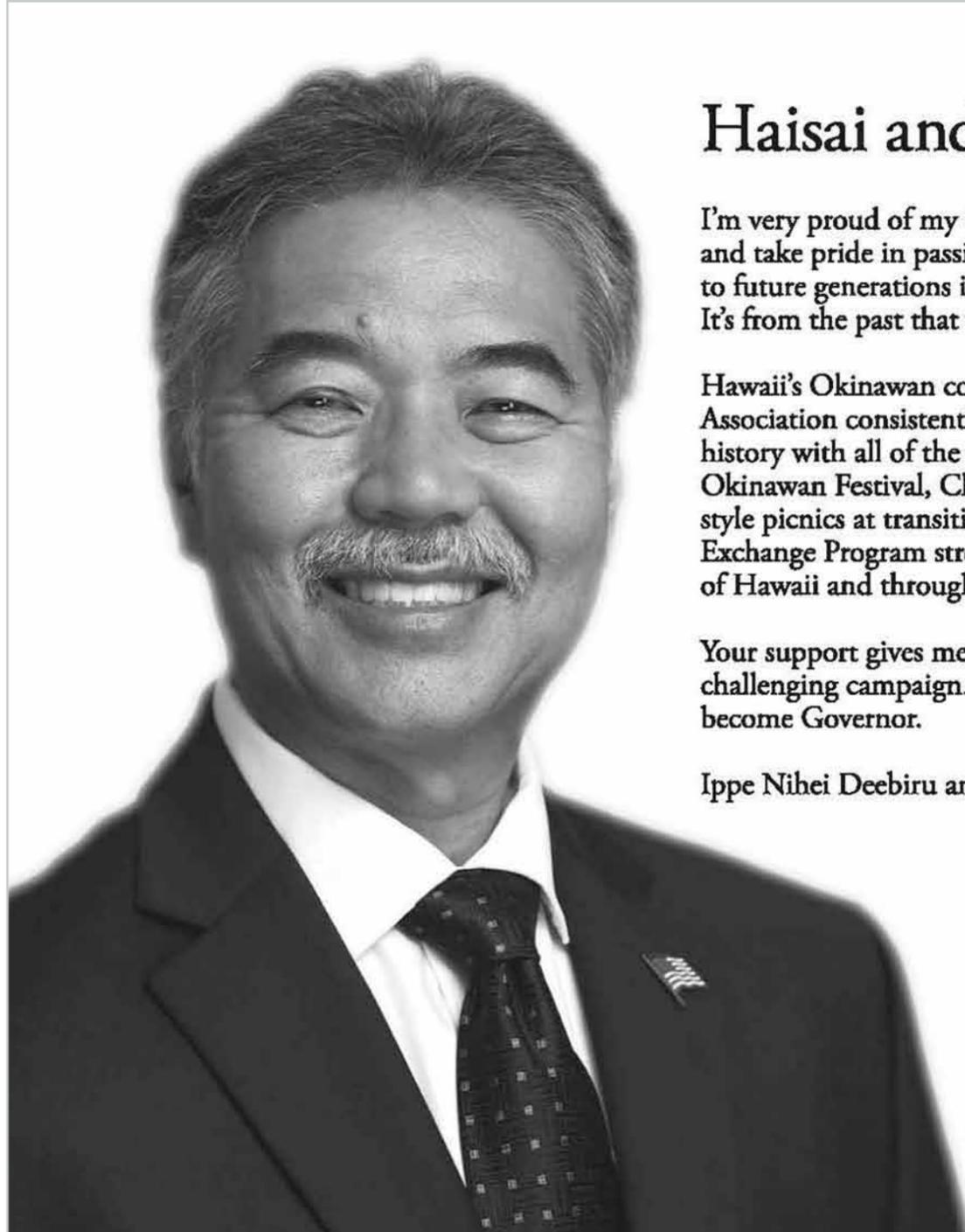
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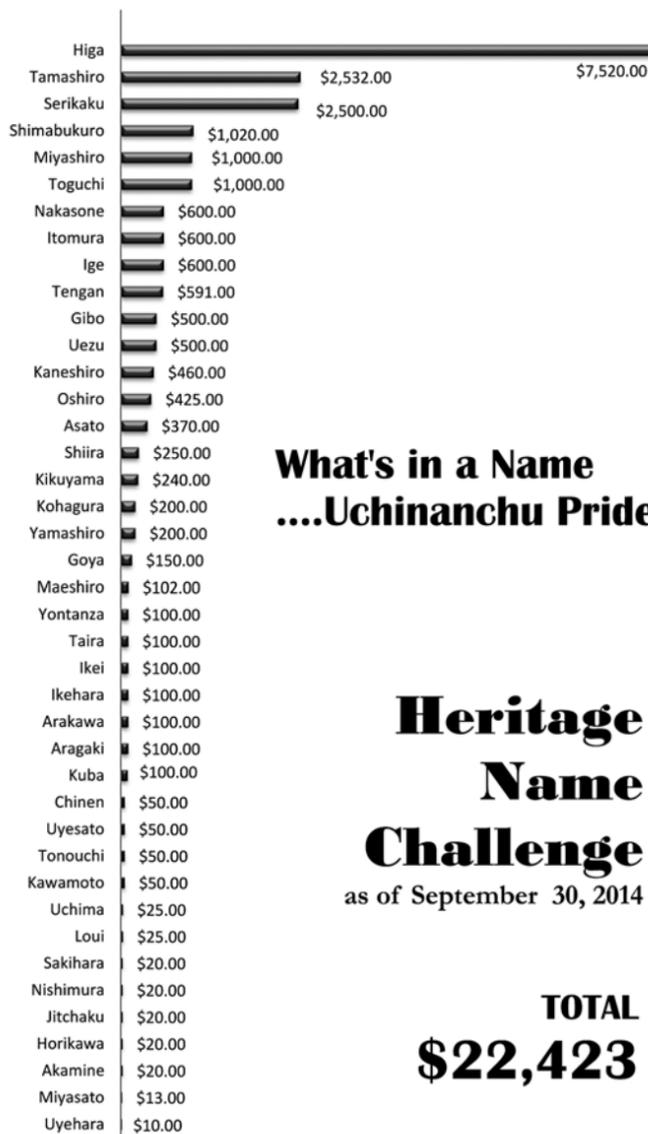
The Hawaii United Okinawa Association would like to acknowledge the following individuals, families, organizations and companies who have donated or pledged to our Campaign and are participating in the Heritage Name Challenge. Since our last report, we received over \$260,000 in gifts or pledges for the building of the Hawaii Okinawa Plaza. This represents the support of over 400 donors. The HUOA is truly grateful for your support and the confidence you have displayed through your generous donations and humbly ask for your continued support. *Magukuru Kara Ippee Nifee Deebiru* - from our hearts, thank you very much.

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*Continued on Page 12*



### Interns from Haeburu Cho

Takako Uchiyama and Risa Minei, enthusiastic college students from Haeburu Cho, Okinawa, spent one month in Hawaii on an internship program. They were of tremendous help doing translations of the collection of Japanese language books in the Hawaii Okinawa Center Library. Takako and Risa enjoy a bit of fun and relaxation after the Festival Bon Dance with Big Islander Derek Miura, who annually dedicates four days to help at the Okinawan Festival.



### Aloha Yoshida Family

Radio Okinawa's Miuta Taisho Grand Prix winners, the Yoshida Family from Kumejima, Okinawa, gather at the airport along with family and supporters.



## wlfl: With Love From Lorraine Grant Supports Local Musical Artists

Congratulations to John Hewitt and Yoko Kaneshiro, two 2014 wlfl (With Love From Lorraine) grant recipients, who traveled to Okinawa this summer and passed the first level of competition in the classical *uta-sanshin* (Afuso School) category.

This year marked the 49<sup>th</sup> occasion that the Ryukyu Shimpo Newspaper Company has sponsored this event. Both John and Yoko received the *Shinjinsbo*, the Newcomer's Award. They individually performed *Nufa Bushi* before a select panel of



judges. *Omedetoh gozaimasu* to John's Hawaii instructor, Kenton Odo Sensei of the Afuso Ryu Gensei Kai, Kenton Odo Kenkyujo, and June Nakama Sensei of the Afuso Ryu Gensei Kai, June Uyeunten Nakama Kenkyujo, Yoko's instructor. Both John and Yoko had the good fortune of receiving further instructions directly from Choichi Terukina Sensei in Okinawa prior to the *konkuru* competition.

Both John and Yoko have their unique stories in becoming interested in classical Okinawan music. John and wife, Cindy, visited Okinawa as participants in the 5<sup>th</sup> Worldwide Uchinanchu Festival. The entire Taikai experience and becoming connected with relatives sparked his interest in learning *uta-sanshin*. It meant so much for Yoko to train and compete in the *konkuru* this year because 2014 marked the 20<sup>th</sup> anniversary of Miles Kaneshiro, her late husband's attainment of his *Shinjinsbo*.

## Okinawan Festival Woks Get Much-Needed Cleaning

For a number of years, on the Sunday prior to the Okinawan Festival, Chatan-Kadena members get up bright and early to volunteer their time to give our Okinawan Festival woks a much-needed bath. This year was no exception. An eager group power washed, scrubbed and oiled each wok as it was unloaded from storage. A big thanks go out to our Chatan-Kadena volunteers for another great job!



Chatan-Kadena's hardworking crew: (First Row, L-R): Gaye Oshiro, Cindy Asato, Allison Yanagi, Kelly Flores; (Second Row, L-R): Donna Ajimine, Sandy Yanagi, Patti Sakihara, Genevieve Matsumura, Darlene and Jon Itomura; Third Row, L-R): Mike Flores, Laura Ajimine, Gary Jitchaku, Dwight Ikehara (Festival Food Chair).



I was so honored recently to receive the HUOA 2014 Legacy Award. I would like to thank the Hawaii United Okinawa Association for bestowing this honor upon me. Legacy Co-Chairs George Bartels, Jr. and Ford Chinen and the HUOA staff did a wonderful job—I was so impressed with the program booklet, poster and video produced by the Hawaii Okinawa Today video production team.

I was truly overwhelmed by the number of people who attended the luncheon. Thank you to all for your congratulatory wishes, leis, and gifts. I would like to acknowledge and thank the kaishu of the seven other member koto clubs of Ryukyu Sokyoku Koyo Kai-Hawaii Shibu for their support and for performing at the awards luncheon, along with my students and my grandson, Devin, and Justin Higa of Chinagu Eisa for their participation.

*Ippei nifee deebiru.*

Jane Tamae Kaneshiro  
Director, Jane Kaneshiro Sozan Kai



# Maui Okinawan Festival Beats the Heat

By Jason Hondo, MOKK President

On September 20, the Maui Okinawa Kenjin Kai and the Maui Mall produced another successful Maui Okinawan Festival that shared our *Uchinanchu* culture with the Valley Isle community. More than 7,000 people braved the record 95-degree heat and the heavy mall construction to come out and see what the festival was all about.

From 10 a.m. until 3 p.m., the mall was alive with activity. Appetites were satiated with *Asbitibichi* (Pigs Feet Soup), *Rafute* plate lunch, *chow fun*, *andagi*, among others. The country store provided homemade goodies like *takuwan*, brush *daikon*, *lilikoi* butter, and baked goods. Craft vendors lined the walkways fronting the mall's shops. It was a sight to see!

The patrons of the festival were also treated to a terrific variety of *Uchinanchu* music and dance throughout the day. MOKK-supported groups Jimpu Kai USA Kin Ryosho Ryukyu Geino Kenkyusho, Maui Okinawa Taiko, Maui Ichigo Ichi E, and Maui Okinawa Sanshin were all part of the program. Other Maui cultural groups Afuso-Ryu Choichi Kai - Maui, Hawaii Taiko Kai - Maui, and Rykyukoku Matsuri Daiko also entertained the audience. Members of the Maui Ryukyu Culture Group shared both music and presented the *Shisaa-Mo-I* (Lion Dance), karaoke singer and MOKK member Sherry Tamayose performed, and Sensei Robert Montgomery and his students demonstrated the art of *Iaido* (Japanese swordsmanship). Special guests included Sensei Sarina Udd and members of Ryukyu Hozonkai Sarina Shokyoku Kenkyusho Hawaii Shibu, Sensei Terry Higa of Hawaii Taiko Kai, Sensei Norman Kaneshiro, Eric Wada, and Keith Nakaganeku of Ukwanshin Kabudan, and Sensei Sandaa Murata, Kenton Odo, and Chikako Shimomura of Afuso-ryu Gensei Kai Hawaii Shibu.



This year, the Maui Okinawa Kenjin Kai was fortunate to have the phenomenal Chinagu Eisa Hawaii as the featured entertainment group of the festival. The crowd was mesmerized as the near 30 members put on two incredible performances (one in the morning and one in the afternoon) that will not soon be forgotten. Their quality, their energy, and their passion clearly conveyed an immense sense of pride in being *Uchinanchu*—the very epitome of why our festival was created many years ago. The MOKK would like to thank Lisa Tamashiro and Chinagu Eisa Hawaii for being a part of our special event.

Mahalo to Janet Miyahira and Christine Hondo, the general chairpersons of this year's festival, and the 200+ performers and volunteers who made this festival a success once again. Special thanks to Nagamine Photo Studio for providing the photography and David Nakama of Sounds Good Maui for providing and running the sound system for the event.

## Kin Chojin Kai Touts Another 300 Bowler!

Following bowling etiquette, all members of the HUOA Mixed Handicap Bowling League watched quietly as Nicholas Matsuoka rolled his 12<sup>th</sup> consecutive strike at Leeward Bowl. He turned to receive thunderous applause and lots of high fives for his first 300 game.

During his sophomore year at Kalani High School, Nick became a Junior Bowler at Waialae Bowl and likely developed his winning form and technique. He stepped away from bowling for about eight years and just returned to the sport five years ago.

Team Kin has challenged themselves with Brian Ikehara rolling a perfect 300 game last season and Nick repeating the feat this season, which one of the remaining three members will be the 300 bowler next season?





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# Yomitan Village Cultural Internship Program

By Fred Higa

The Yomitan Club (Hawaii) is proud to announce the selection of Marcie Miyuki Moribe as its first local club participant in the Yomitan Village Cultural Internship Program. Marcie left on July 22 for her six-month stay in Yomitan Village, where she will participate in many cultural activities through December 2014.

On her wish list of activities, Marcie wants to: learn Japanese and Okinawan language, *eisa*, *odori*, and experience life as a local Yomitan Village member. Marcie's host family is Hirofumi and Miyuki (Kiyuna) Kinjo who live near the Zakimi area of Yomitan-son. Marcie is teaching their daughter, Hinako, English, crafting and being a good mentor.

Marcie is called by her Japanese name, Miyuki, by her host family and the Yomitan villagers, therefore we will call her Miyuki as well. This year there are 15 "trainees" participating in this Cultural Internship Program. The other 14 trainees are visiting and learning their cultural training in various other villages and cities in Okinawa. Miyuki is one of two Hawaii participants in this group. The other trainees include four (4) each from Argentina, Brazil, Peru and Bolivia and one (1) from Los Angeles. The length of stay for the other trainees varies from village to village, depending on what each village plans to offer as part of their cultural learning experience. They are scheduled to all be in Okinawa by mid-August and should start their cultural activities by the end of August.

Miyuki studied Japanese, experience in the workplace and practiced *eisa* with a local *sennen-kai* (a local men's association) in Yomitan until the other trainees arrive in Okinawa. She has promised to document her activities in a journal to make it easier for her to remember what kinds of activities she participated in, whether it be shopping, eating, practicing *eisa*, learning the Japanese and Okinawan language, and meeting the local residents. She will be an active participant in the Yomitan Matsuri Festival scheduled for the last weekend of October. That festival is the last matsuri festival in Okinawa and usually is the largest on the island with over 300 plus *sanshin* players, 500 plus *eisa* dancers and performers and culminates with the arrival of a large fishing vessel pulled along their parade route.

This trip for Miyuki is fully funded by the Yomitan Village Government. They

provide for a roundtrip airfare to and from Okinawa and also provide a stipend for her as well as her host family. This is certainly an experience of a lifetime for her and all of the other participants as well. Miyuki will be able to meet and learn about her Okinawan family roots, do the things they do every day, and experience life as an Okinawan resident.

The Yomitan Cultural Internship program is open to any Yomitan descendant age 18 - 35 years old who would like to experience their Yomitan cultural heritage as well as seek their Okinawan family roots. I remember meeting a young man in his early 20's from Brazil a couple of years ago when we took my grandson Jacob to participate in the *kuruchi* tree planting ceremony. It was his first trip to Okinawa and he was in his 4th month there. His father had left Okinawa as a young man seeking a better life in Brazil, got married and raised a family but had never returned to Okinawa. This young man met his "ojisan" and cousins for the first time and was welcomed with open arms. When they greeted him by saying "welcome home", he cried and felt like he had gone on a long vacation and was coming home. He decided he would return to Brazil and ask his father and family to return to Okinawa to live because that was where they belonged.

Miyuki was welcomed by her Okinawa family in the same way and feels quite at home doing the things normal Okinawan families do every day. I'm sure she will come home in December with so many stories to tell, and who knows, she may want to go back to live and work there in the future after graduating from the University of Hawaii. To Miyuki-san, have fun, learn whatever you can, absorb all that is offered, because knowing where your family roots are is very important.

We thank the Yomitan Village Office for their support of this very worthwhile program. As Mayor Denjitsu Ishimine said during his visit here to support the Yomitan Village Hanja Bo group, "we must encourage our members to build the Rainbow Bridge to connect our *sansei*, *gosei* and future generations to their roots in Okinawa". Miyuki is Yomitan Club's first participant to start this process and hopefully we can continue to support this program in the years to come. 🍷



(L-R): The Moribe Family – Ann, Marcie, Morris and Kaycie.

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Continued from Page 9



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# CLUB NEWS

*our clubs, our Future*

## 2014 Haari Boat Festival

By Margaret Torigoe

The 2014 Haari Boat Festival was held on August 16 at the Wailoa State Park and River. The races were conducted using authentic Okinawan *sabani* (fishing boats), while other activities took place throughout the day and evening. Opening the Festival was a parade of teams led by Tadashi, the Okinawan *shisa* (lion), and an opening ceremony. MC'd by G Cruz, Rev. Sohko Kuki of Hilo Hooganji Mission gave the blessing. Welcome messages were given by Hui Okinawa President Roy Hokama, HUOA President Chris Shimabukuro, and Hawaii County Mayor Billy



Kenoi. Messages of greetings from Nago City Mayor Susumu Inamine and Kumejima Mayor Haruo Higa were read. Nago City and Kumejima of Okinawa are sister cities of the County of Hawaii.

The races featured 29 teams. The 18 teams from Hilo were joined by two from Okinawa, two from New York City, and five from Oahu, Kona and Kohala. The Okinawan teams were 12 students with the Nagu Warabi, the Nago Jr. High Study group, and the Ryuku Dragons, repeat visitors who have come just to paddle here since 2008. The two New York Wall Street Dragons included 19 strong paddlers forming two teams. The Oahu teams were led by the HUOA officers, who continue

to support us during each Festival. There are the two ladies' teams from Oahu hustled by Karen Kuba-Hori, who challenged us to have an all-women team from Hilo, so there was the Hilo team: Wonder Women. Other Okinawan clubs from Oahu were Nago Dragons and Hui Makaala. RMD Kohala and Kona Okinawa Kenjin Kai also entered teams. Okinawan families entered from Hilo were the Kaneshiro clan - Kanegusuku Sonjin Kai Champuru, Toyama clan - Uumaku and first timers, the Asakura clan - Momotaro. Politicians who entered teams were David Ige, Clift Tsuji, Aaron Chung, Fresh Onishi, and Billy Kenoi. Hui Okinawa teams were the Hui Okinawa Kobudo Taiko and the Jr. Leaders of the Children's Cultural Day Camp. Other Hilo teams were Conen's Freight Express repeating entries with three teams, Mauna Loa Mac Nut, Eye Care Hawaii, Back Wash, Circle K International of UHH and Wonder Women.

**RACE RESULTS:** The results were determined by photo finishes as they were less than one second apart.

**Open Division:**

- 1st place - New York Wall Street Dragons - Skyline Crew - 2 min .0 sec.
- 2nd place - Ryuku Dragons(Naha-Okinawa Ohana) -2 min. 04 sec.
- 3rd place - Friends of Clift Tsuji -2 min. 26 sec.

**Novice Division:**

- 1st place - Eye Care Hawaii - 2 min. 13.12 sec.
- 2nd place - Back Wash -2 min. 13.94 sec.
- 3rd place - RMD Kohala - 2 min. 26 sec.

**Okinawan Clubs:**

- 1st place - Kanegusuku Sonjin Kai-Champuru - 2 min.19 sec.
- 2nd place - Hui Okinawa Kobudo Taiko - 2 min. :23 sec.
- 3rd place - Nago Dragons -2 min. 30 sec.

While the races were going on, the Food concession dished out delicious foods, including Pigs Feet Soup, bentos, *Yaki Soba* with shoyu pork and *Andagi*. Ice shave and Goody Goody cups were welcomed treats in the warm weather. The Country Store sold homemade goodies and Okinawan products.

There was a cultural display featuring Okinawan clothing, musical instruments and Okinawan articles. Live entertainment which included an Okinawan dance by Kin Ryosho Dance group, a *karate* routine using a staff by Jack Musick to *sanshin* music played by Troy Sakihara, Kobudo Taiko performance, and sharing about the Nago City by the Nago City Jr. High Study Tour students were enjoyed throughout the day.

The After Race Party was a lively event to close the Festival. Tadashi, Hui Okinawa's *Shisa*, greeted the party. Entertainment included Clyde Oshiro and friends, Shaniah Yogi blessed the event in Hawaiian and also did the hula, Cyrus Tamashiro represented the HUOA leaders with his song, "*Shimanchu Nu Takara*," which included audience participation, Kikuyu Yamamoto from Okinawa danced the hula to an Okinawan song, *Mori Oyama* and his Okinawan team did a dance with a cowboy theme, "*Okinawa Breakdown: Banjo Ai*" and pulled people from the crowd to participate by marching around the party. Line dancing to the "*Electric Slide*" and "*Chacha Slide*" also brought people onto the floor.

Side events to entertain our guests started with an *Eisa/Bon* Dance by the Hilo Meishoin Tsukikage Odorikai on the lawn of the Hilo Naniloa Hotel on Thursday



evening. On Sunday, seven New York paddlers golfed at the Hilo Municipal Golf course with four Hilo golfers. The Okinawa paddlers and some of the New York paddlers paddled in Hilo Bay in a canoe.

Check out our website [www.haariboatfestival.com](http://www.haariboatfestival.com) to see pictures of the activities and individual team photos taken by George and Shirley Ito, Danny Escalona, and others.

## Ginowan News

By Jane Sachiko Nakamura

**Two Million Dollar Club:** On Sept. 25, 2014, the Ginowan Shijinkai board approved a \$10,000 donation toward the Ikuyu Madin Hawaii Okinawa Plaza project over a five-year period. It is a big commitment for a club, however, we hope to inspire other clubs to join us.

Shigemasu Tamanaha is Ginowan's elected outstanding member of the year. He will be honored with the other club nominees at the HUOA Installation Banquet on Jan. 17, 2015. Come celebrate Shige's day of recognition! Contact Robbie Umeno for club tickets.

**Other Club Activities:** Ginowan club is looking to have new members serve on the board. All who are interested in becoming part of the leadership team—or want sons, daughters or grandchildren to become more active in the club—are invited to our next



Andagi batter mixing crew at Jefferson School cafeteria.

meeting on Dec. 4, 2014, at the Community of Christ church in Kalihi. Call Ellen Higa at 841-3075 or Patrick Miyashiro for more information.

The annual Picnic was held on Aug. 4, 2014, because of other activities scheduled in the park. School had begun, but families gathered and enjoyed each other, games for all ages, and other activities. Futenma, Ginowan, and Maehara *aza's* planned this event.

One of Ginowan's big commitments within the HUOA is participation in the Hawaii Okinawan Festival. Chair Robbie Umeno reports that the club's presale tickets were completely sold out. Sandy Nishimoto did a great job in recruiting of 25 to 35 volunteers to cook *andagi* in four different shifts (over 100 people). Shift coordinators were: Wilma Ogimi, Karen Chung, June and Kelli Ann Zakimi and Sandy Nishimoto. Led by Patrick Miyashiro, over 50 people were at Jefferson School's cafeteria before 6:30 a.m. to mix *andagi* batter for Sunday's sales.

Ginowan club's New Year's Celebration 2015 ("Year of the Sheep") dinner will be held on Feb. 28, 2015. Note the date! Information will be mailed to all members.

## Kanegusuku Sonjin Kai News

By President Ed Kino

Organized by Ken Tome, members of Kanegusuku Sonjin Kai placed first in their division at the Hui Okinawa Haari Boat race at Hilo's Wailoa State Park. Captains Mildred and Aileen Kaneshiro and Ken Tome did a great job in encouraging our members to participate and paddle to win. Crew members were: Kotaru Yogi, Stacy and Stefanie Tome, Jay Arakawa, Yu Igarashi, Yuka Sorimachi, Naoyuki Kondo, Momoko Kitagawa, Kye Hartford, and steersman Kulani Fragas.

Our heartfelt Mahalo goes out to all 35 volunteers who worked at the Pigs' Feet Soup booth on Saturday at the 32<sup>nd</sup> Okinawan Festival—we couldn't have done it without you! Member Stan Tamayose has volunteered for 21 years, and we have been so fortunate to have four members from Maui join us in the Pigs' Feet Soup booth since 2008. Mahalo to Linda Nakasone for selling the most festival scrips!

Special thanks go to 9-year-old Corvey Lee, who proudly held our Kanegusuku Sonjin Kai banner and marched in the Honolulu Festival Parade for the past two years.

Finally, a reminder that our 89<sup>th</sup> Kanegusuku Shinnen enkaï will be held on Sunday, Feb. 8, 2015. Let's get together and celebrate the Year of the Ram!

# Chanpuru Review: Utage Restaurant

By Shari Tamashiro Photos by Todd Maeda

This review of Utage rounds out what I think of as the “Big Three” of Okinawan restaurants in Hawaii: Hide-Chan, Sunrise and Utage. In this issue, we spotlight Utage or the “Gathering Place.”

## Background of Utage:

Utage has been open for 12 years in the City Square Shopping Center in Kalihi. At the core of it is owner Jocelyn Kishimoto.

Jocelyn was born in Ginowan City. She came to Hawaii in 1974 at the age of 14 to join her grandmother. Jocelyn worked as a waitress during high school, got married and managed a Chinese restaurant for 17 years. She then worked for an aunt, who owned Violet's Grill, for three years. While there, Jocelyn was persuaded to take over a space in City Square and open up her own place, which she did with the help of her mother and her three kids.

Utage is still a family run business. Jocelyn is the big boss who both manages and cooks. Daughter Edna took over front of house and son Ivan is managing the kitchen. You really get a sense of ohana when you are in Utage.

Jocelyn stresses that they try to take care of their customers, like preparing lighter fare for senior citizens or providing healthier options. They also try to offer diners a lot of choices, especially for families struggling to find places that kids will also want to eat at.

## Important Information to Know:

Utage is open Monday to Saturday from 10 a.m. to 8:45 p.m. They recently renovated the space and removed the booth seating, so the restaurant can now seat up to 60 people and accommodate large parties. They can do private parties, but you need to make arrangements in advance. Utage has a lot of regulars, so it is best to call 843-8109 to make reservations.

They accept cash or credit card (Discover, MC, VISA, JCB). Utage is NOT a BYOB. They sell Orion Beer, wine and sake, with a \$10 per bottle corkage fee.

Parking at City Square is free but fills up fast during lunch hours. If the parking lot is full, there is ample metered parking on the street. At night, parking is not an issue.

## The Food:

All of the dishes at Utage are a “set” meal that comes with soup or salad, a drink and dessert. Most of the dishes are priced at \$15-\$16. It's reminiscent of the old Okinawan owned restaurants that would offer complete meals.

Okinawan dishes include a nice variety of *Chanpuru*, Soups, *Yakisoba*, *Nakami* and *Rafute*. Full menu can be viewed online at: [utagehawaii.com](http://utagehawaii.com)

What caught my eye was that they have Green River! I was taken back to small



kid time as I slurped my unnaturally green drink as we waited for our food!

**Rafute.** First thing you notice about the shoyu pork is that it is a little on the sweeter side. Utage's *rafute* is not made with liquor (*sake* or *awamori*) to make it a kid friendly option. The pork belly is a nice ratio of pork and fat. I found it very tender with nice flavor! You get a lot of pork, too. Most people order the *chanpuru* dishes with *rafute*, so there is a mix of meat and veggies.

**Goya Chanpuru.** All of the *Chanpuru* dishes come with choice of Pork, Chicken, Spam, Bacon, Tuna or Shoyu Pork. I opted for Shoyu Pork. The *Chanpuru* at Utage is distinctly “wetter” than I am used to. Jocelyn explains the reason is that she tries to avoid having to fry with oil to make the dish less greasy and healthier. Flavors in this dish work well and the portions of *goya* and *rafute* are generous. I really appreciate that each of the Big Three has distinctly different *chanpuru* styles for us to enjoy!

**Pigs Feet Soup.** First impression of broth is lightness, and then we dug in and were awed at the huge portion of hock that emerged! I didn't even notice the seaweed, mustard cabbage and *daikon*. We had to ask for a knife to cut through the pig hock and were delighted at how much meat and gelatin we found.

**Nabera (Squash) Chanpuru.** I was really intrigued by this dish. Chef Roy Yamaguchi recently named Utage's *Goya Chanpuru* and the *Nabera Chanpuru* as two dishes to try in Honolulu Magazine. *Nabera* is hard to come by, so Utage uses a Chinese variety that is very similar. The *chanpuru* came in a light *miso* sauce and was more soup than stir fry. I found the *nabera* refreshing to eat, with the *miso* really enhancing the flavor of all the ingredients. Jocelyn mentioned that the old school way of making *nabera chanpuru* is with spam that is not cut but squeezed by hand!

## Cool to Know!

Utage has a call list for daily specials. A handwritten list with phone numbers that an employee calls to notify customers about their favorite specials! Who does that anymore?! And how awesome is that?! The most popular

item is the *Konbu Maki* that they only make 2x a year (August 19<sup>th</sup> Anniversary and Okinawan New Year). Psst! They also make *andagi* on those two dates to give out as thank you gifts to customers!

**Please Help!** The full review of Utage Restaurant can be found at [www.pigsfromthesea.com](http://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](mailto:pigsfromthesea@gmail.com)

## Preserving Our Legacy

2013 TO 2014 ANNUAL GIVING PROGRAM



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 \$113,554. To our 886 donors, thank you for your generous contributions and display of confidence in HUOA. We are truly grateful to your commitment to our culture. *Ippee Niffee Deebiru!*

Our list of donors below reflects gifts received from July 1, 2014 to September 30, 2014.

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HAWAII OKINAWA CENTER

# Holiday Craft Fairs

This holiday season the Hawaii United Okinawa Association will again host two of Hawaii's premier Craft Fairs. On November 29th to November 30th, the Hawaii Okinawa Center will open its doors for the thousands of anxious shoppers trying to find that special holiday gift and don't forget to reserve December 10th for our "An Evening in Waipio Craft Fair."



## 2014 Winter Craft Fair

November 29th - 30th  
 Saturday - 9am to 3pm  
 Sunday - 9am to 2pm

Hawaii Okinawa Center  
 94-587 Ukee St. - Waipio Gentry  
 Parking available across the  
 Hawaii Okinawa Center.

Early Entry!!! A donation of \$5.00 or more will entitle you to enter the banquet hall at 8:30am, thirty minutes before the general public. We will also be collecting non-perishable food items for Hawaii Foodbank.  
 (Donor to receive a coupon for one free andagi)

## "An Evening in Waipio"

December 10th - Wednesday  
 5:30pm to 9:00pm  
 Great Shopping  
 Delicious Food - Andagi  
 Santa - Silent Auction

Currently registering volunteers  
 contact us at 676-5400  
 or kuba-huo@hawaii.rr.com

*A special mahalo to organizing clubs Kanegusuku, Kin, Kita Nakagusuku & Kochinda, for the Winter Craft Fair and Kuba, Nago & Nakagusuku for the Evening Craft Fair.*

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# HUOA SCHEDULE OF EVENTS

*Mark Your Calendar!*

# HOT

"HAWAII OKINAWA TODAY" SCHEDULE

## November 2014

- 12 Administration Committee meeting; HOC, 7pm
- 12 Executive Council meeting; HOC, 8pm
- 26 Board of Directors Meeting; HOC; 7pm
- 29-30 HUOA Winter Craft Fair; HOC

## December 2014

- 8-18 Urasoe City Internship Program
- 10 Evening in Waipio Craft Fair
- 17 Administration Committee meeting; HOC, 7pm
- 17 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 10/3/14)

**SCHEDULE NOTICE:** Our one-hour shows are aired at 5 p.m. every Thursday on Olelo Community Media Channel NATV 53. All Olelo shows are also streamed live on the Internet at [www.olelo.org](http://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.

**11/6/14-**Show Two of an all-female theatre company named "Unai," performing a benefit production of Okinawan Musical Theatre & Comedy for the Hawaii Okinawa Plaza on October 27, 2013 at the Hawaii Okinawa Center. Our show includes sub-titles in English.

**11/13/14-**Show Three of "Kansha no Kariyushi," Kariyushi XVII held at the Hawaii Okinawa Center on July 4, 2013. Performing were the Paranku Clubs of Hawaii, Kilauea Okinawa Dance Club, Ryusei Honryu Ryuko Kai, Kaneshiro Dance Studio, Travis Nitta, Maia Mayeshiro, the Kenton Odo Family, Red and White singers, George Bartels, Jr and Myrtle Yoshioka, special performance by the karaoke instructors, and finale by Cyrus Tamashiro.

**11/20/14-**Show One of "Tii Atu," Reminiscing The Past While Looking Toward The Future, A Tribute to Kiyoshi Kinjo and Shoei Moriyama. A presentation by Nidaime Teishin Kai Hawaii Shibu at the Leeward Community College Theatre on October 5, 2013. The recital included special guests, singers and dancers, from Okinawa and Japan, Nidaime Teishin Kai Hawaii Shibu and other local Okinawan performing groups.

**11/27/14-**This episode features the many dedicated and hard-working volunteers of the Hawaii United Okinawa Association.

**12/4/14-**Show Two of "Tii Atu," Reminiscing The Past While Looking Toward The Future, A Tribute to Kiyoshi Kinjo and Shoei Moriyama. A presentation by Nidaime Teishin Kai Hawaii Shibu at the Leeward Community College Theatre on October 5, 2013. The recital included special guests, singers and dancers, from Okinawa and Japan, Nidaime Teishin Kai Hawaii Shibu and other local Okinawan performing groups.

**12/11/14-**Show One of "Hatoma Family in Hawaii," a benefit recital held at the Hawaii Okinawa Center on May 13, 2013. The Hatoma Family is a lively and charming family of musicians from Ishigaki Island in Yaeyama.

**12/18/14-**Show Three of "Tii Atu," Reminiscing The Past While Looking Toward The Future, A Tribute to Kiyoshi Kinjo and Shoei Moriyama. A presentation by Nidaime Teishin Kai Hawaii Shibu at the Leeward Community College Theatre on October 5, 2013. The recital included special guests, singers and dancers, from Okinawa and Japan, Nidaime Teishin Kai Hawaii Shibu and other local Okinawan performing groups.

**12/25/14-Omoide #6 - Flashback of memorable performances.**12/25/14-Omoide #6 - Flashback of memorable performances.

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