



UCHINANCHU

THE VOICE OF THE HAWAII UNITED OKINAWA ASSOCIATION

www.huoa.org

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HUOA Monday Crafters Spread Aloha

From Hawaii... to Okinawa

Newly installed HUOA President Mark Higa, his wife Hanae, President-elect Tom Yamamoto, and Executive Director Jane Serikaku recently completed an Aisatsu trip to Okinawa, where they extended official greetings to Okinawa Governor Onaga, many Mayors and supporters of our Hawaii Okinawa Plaza project. One of their most memorable moments was a visit to a care home in Nishihara Town, where they performed for the seniors and made a special presentation of handmade lap quilts created by the HUOA's Monday Crafters.

The volunteers who make up the Monday Crafters do a great service for the HUOA by using their time and talent to create beautiful and functional items that are sold at HUOA craft fairs and other events, with all of the proceeds going to benefit the HUOA.

The Monday Crafters began about eight years ago, the brainchild of Jane Serikaku, who had recently assumed the reins as HUOA Executive Director. "We started the



Monday Crafters proudly show the blankets that they made for wheelchair-bound seniors in Okinawa.

group to provide an opportunity for retirees to get together every Monday at the Hawaii Okinawa Center to create crafts, share home-cooked meals, and enjoy fellowship," Jane explains. The idea first originated from Jane Tateyama when she shared what the volunteers do at Hawaii Plantation Village in Waipahu.

The idea took flight and, almost every Monday morning since, visitors will find the Serikaku Chaya abuzz with activity. On one table they will see volunteers deftly whooshing their crochet hooks into chains, counting prescribed single crochet and double crochet stitches of colorful donated yarn that are transformed into cute luggage tags, adornments to dish towels, potholders and other items that are added to the HOC's inventory.

Meanwhile, another group of crafters congregate at another table, snipping and gluing donated origami paper and sections of colorful calendar pages into delightful

note cards, decorative boxes, and more. Others huddle around palettes of colorful beads, which they form into attractive bracelets, earrings, necklaces and more. And, at the end of a wide table, fabric is laid out. With sharp eyes, the pattern is studied for the best balance of placement, which will gracefully flow when worn as a bon dancer's yukata kimono. Just a few chairs away, a group of volunteers are admiring just-completed, adorable chanchanko vests for babies.

"Currently, we have about 25 ladies and one gentleman who come every Monday," Jane reports. "They create many items to sell at our craft fairs and gift shop to raise funds for our Hawaii Okinawa Center."

After a donated box of garment factory Hawaiian print fabric samples was delivered, some of the volunteers gathered around the conference table just like a football team in a huddle. All eyes were honed on the colorful prints that emerged from the box, each one greeted with a chorus of ooh's and aah's. In rapid-fire succession, ideas fill the air.

One of the projects initiated by the Monday Crafters was to make lap blankets as gifts for seniors living in care homes in Hawaii. "When I saw some of the beautiful Hawaiian print quilts—so bright and colorful—I thought that they would bring warmth, love and happiness to wheelchair-bound seniors in Okinawa," Jane explained, "and the crafters became excited when I suggested the idea to them." The result was a series of small quilts, called "lap blankets," measuring about 40 by 42 inches, that the Aisatsu team could present to seniors living in care homes.

Next, Jane took a photo of the Monday Crafters and their lap blankets and sent the photo to her contacts in Okinawa. "They were delighted, of course, so I asked them if they could arrange for us to visit a home for the elderly," she said. "They selected a senior care home that was located in Nishihara Town, which is the town that Gov. David Ige's ancestors come from."



Receiving the Hawaiian print lap blankets on behalf of Ikedaen Nursing Care Home residents are Asaki Miyagi, the oldest man in Okinawa at age 110, and Uto Shiroma, age 102, who is the eldest woman in Ikedaen Nursing Care Home. HUOA Aisatsu Team members Hanae Higa, Tom Yamamoto, Mark Higa and Jane Serikaku stand with Hatsue Miyagi, Director of Ikedaen, and friends from Okinawa Hawaii Kyokai, Takayama Choko san and Ginoza Asami san.

More on Monday Crafters—page 3

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President's Message

By Mark Higa



Sumiti - Making an Imprint for Our Future Generations

Gusuyo Chuuganabira!

Last issue, we were in the midst of the *Shinnen Enkai* season, and I shared my experience on what a treasure it was to attend so many different parties with diverse traditions, stories and extended families. February allowed us to make several neighbor island visits, to Hawaii Island with Hui Okinawa, Kona Okinawa Kenjinkai, Kohala Okinawa Kenjinkai and Hui Uruma, and also to Maui to visit Maui Okinawa Kenjinkai. Within this cross section of neighbor island clubs, we experienced those who have carried rich family traditions over multiple generations—from elders to great-grandchildren, to the energy of a growing club like the four-year-old Kona Okinawa Kenjinkai, whose members are creating an identity and traditions of their own. Regardless of a club's age, each has its deep roots in community and a strong sense of connection to our culture. And we must not forget another very important *Uchinanchu* tradition, the *ono, maasan* good old-fashioned home cooking was abundant!

If the first two months of the year entailed interacting within HUOA and our various member clubs, then March and April definitely signifies the importance of focusing attention on outreach to our greater community and in renewing our many ties with Okinawa.

At the close of February, 25 high school students arrived from Okinawa for the 25th edition of the Hawaii-Okinawa Student Exchange program. We were able to add many memorable touches to this year's exchange thanks to many generous donations organized through former DOE Superintendent Charles Toguchi, as well as countless volunteers who assisted in chaperoning, transporting, barbecuing, hosting and sharing parts of your work and living environments.



HUOA Aisatsu team, escorted by Okinawa-Hawaii Kyokai (OHK) members, congratulate Okinawa's new Governor. (L-R): Kazuo Uechi, Hanae Higa, Jane Serikaku, Mark Higa, Governor Takeshi Onaga, Tom Yamamoto, OHK President Choko Takayama, Daiichi Hirata, and Masaji Matsuda.

Both local and Okinawa students shared excitement and expressed much gratitude to everyone wherever they went. Families, volunteers and chaperones are touched as well seeing the camaraderie, laughter and tears shared by our youth. We are looking forward to the Hawaii students experiencing a similarly enriching trip to Okinawa in June!

In March, many of our members engaged in JTB's Honolulu Festival, which featured an array of festivities. We have received so much wonderful feedback about Hui O Laulima sharing their usual golden touch, featuring a cultural information station that focused on Okinawan pottery. The exhibition at the Convention Center was attended by thousands of students and visitors. During the Honolulu Festival Parade, club members marched along with our Student Exchange participants, Chinagu Eisa Hawaii, and Afuso Ryu Gensei Kai to carry our vibrant HUOA banners while filling the Kalakaua Avenue air with singing, *heishi* and *yubi-bue* to accompany the *uta-sanshin* and dynamic eisa. Thank you to all for finding a way to participate and engage in this important opportunity to

Continued on page 6

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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.

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UCHINANCHU

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HUOA President Mark Higa
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2015 CALENDAR OF EVENTS

The year at a glance!

- | | |
|---------------|---|
| May 23, 24 | HUOA Fellowship two-day Golf Tournament - Pali Golf Course |
| June 2 | Yuntaku 2 at Hukilau, Executive Center Lobby |
| June 5-20 | Hawaii-Okinawa Student Exchange Program in Okinawa |
| June 8-12 | Children's Cultural Day Camp - HOC |
| June 19 | Senior Health & Fitness Fair, 9 a.m.-1 p.m. - HOC |
| July 11 | HOC 25th Anniversary & Hawaii-Okinawa Sister State 30th Anniversary celebration |
| July 12 | Special Performance - HOC |
| Sept. 5 & 6 | Okinawan Festival – Kapiolani Park |
| Sept. 19 | Autumn Okinawan Dance Matsuri - HOC |
| Oct. 7-18 | HUOA Study Tour with President Mark Higa |
| Nov. 1 | Legacy Awards Banquet - Sheraton Waikiki Hotel |
| Nov. 28, 29 | Winter Craft Fair - HOC |
| Dec. 10 | “Evening in Waipio” Craft Fair |
| Jan. 16, 2016 | HUOA Installation Banquet & Recognition of <i>Uchinanchu</i> of the Year Honorees |

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

Sharing our Personal ‘Once in a Lifetime Experiences’

Hanae and Mark Higa

I hope everyone will still enjoy our *Naakuni* story and song in the future. Starting with our debut at this year’s Uchinanchu of the Year and Installation Banquet, you all have certainly been very supportive and encouraging, even after our various appearances during the *Shinnen Enkai* season. While Hanae and I continue to look to add some tunes to our repertoire (if we may call it that), on this past *Aisatsu* trip, we knew we would play *Naakuni* at the Okinawa-Hawaii Kyokai Aloha Party and for our own respective families in Okinawa.

Personally, there is nothing I would want more than to have had the opportunity to play for my late parents and late grandparents. So, at this point, we figured your support had given us the confidence to “take the show on the road” and share this with as many of our Okinawan friends who asked. We never declined anyone’s request and felt committed to sharing what we could for our families, our *Sensei* and for everyone!

For my family, I was able to play for my Dad’s 93-year-old cousin who we call Yuki-Obachan. She is a fun-loving *Uchinanchu* living in Nago. She was born in Peru but moved to Okinawa with her sister after her parents passed away at a young age. I also played for my Mom’s brother and sister, both in their 80s, and their families. I knew that through all of our hearts and minds, my relatives and ancestors would be able to hear, too!

We also played for Hanae’s 94-year-old Gushiken Grandma (Dad’s side) and her extended family. Her Grandma cried as we played, and I could not look at her while we sang. It’s bad enough we were still recovering from colds, but I couldn’t bear crying while singing, too.

I spent my last day on an overnighter in Kumejima, where we played for Hanae’s 92- and 94-year-old Grandma and Grandpa (Mom’s Side), along with a collection of neighbor and family elders ages 92 to 98 years. They loved the music and we were so glad to hear Grandma make sure we ‘*chindami*’ good between songs... telling us to keep our *sanshin* in tune by reprimanding us in *Uchinaaguchi*. They may look old but their minds and ears are very sharp!

Once family amateur night was done, one of the neighbors stepped out to call some of our old friends over who apparently live nearby. Kumejima’s Yoshida Family

or *Nankuru Sanshin* came and jammed for our senior party! They really brought joy to the whole room—what a once in a lifetime experience it was.



Mark Higa’s father’s 93-year-old cousin, Yuki-Obachan from Nago City, was very surprised and emotional when she witnessed Mark and Hanae playing the *sanshin* and singing “*Naakuni*” for her. This special performance was one of the highlights of our *Aisatsu* trip for Mark and Hanae.

Finally, a highlight of our trip was the ability to share the wonderful work of the Monday Crafters. As described on page 1 of this newsletter, Jane Serikaku and members of Okinawa-Hawaii Kyokai arranged a presentation of beautiful handmade quilts by our Monday Crafters group to a senior care facility in Nishihara. They had a mid-day Aloha program for the seniors with hula, video, karaoke and the wonderful presentation of lap blankets. Over 60 seniors watched and sang along—and one of them was a University of Hawaii alumnus! The two who served as representatives receiving the blankets were a 110-year-old man and a 102-year-old woman. Both appeared to be in very good health and very attentive. We took this opportunity to share what we could as well with our *uta-sanshin*. We had no micro-

phones at that time and many of them probably had a hard time hearing, so we sang our tune as loud as we possibly could!

For these unique experiences, we owe much appreciation to our instructors, Grant
Continued on page 10

Monday Crafters – continued from page 1

The small gift went a long way in Okinawa. The creations brought smiles to the recipients, of course. Beyond that, media responded to the warm gesture of aloha, and stories appeared in Okinawa’s two daily newspapers. “I was not expecting that,” Jane admitted. “We just wanted to share something and let them know that HUOA members were sending their aloha to them.”

By definition, *Aisatsu* means “greeting.” One thing is certain—the “*ai*” (love) in *aisatsu*, will continue to be felt in Okinawa thanks to the warm and genuine aloha generated by these colorful lap blankets made by the hands of our Monday Crafters.

If you’d like to share your time and talents with the Monday Crafters, please contact the HUOA office at 676-5400. Donations of fabric, gently used *kimono*, accessories and other supplies that can be turned into treasures by this talented group are also appreciated. We thank all those who have generously donated items to our Monday Crafters.

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Warabi Ashibi – Children at Play

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



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

From the east side of the Big Island to the island of Kauai, the sounds of our Okinawan music will be heard throughout the state in the month of June. Children ages 7 to 13 will be able to enjoy the beauty and uniqueness of our culture. Campers are introduced to Okinawan history, dance, language, drumming, martial arts, crafts, flower arrangement, cooking and plantation games. Projects are designed to provide a hands-on fun and educational experience for the participants and will vary from camp to camp. Camps select the curriculum that best suits their participants and community.

This year, Oahu, Maui and Hilo will be welcoming new co-directors. We would like to welcome Kate Ardon, Janet Miyahira and Dwayne Miyashiro respectively; these individuals have volunteered for their camps before and have agreed to take on this added responsibility. The CDC camps have been successful because of the many volunteers that are committed to the program and the children we serve.

This is especially true regarding our Camp Directors and teachers. Two such individuals were the late Paranku sensei Violet Ogawa and Penny Fukumitsu; both passed recently. Ogawa Sensei was responsible for developing the Paranku segment of our Camp and even taught us how to make a working cardboard drum for the children, a pattern we use to this day. Penny Fukumitsu was our crafter extraordinaire. A professional crafter, she assisted in many of our art projects and was the developer of the popular Okinawan language game, “Uchinaabingo,” enjoyed by all the Children Camps and the Okinawan community as well. Both individuals were committed to the Camps since its inception and always striving to make it a “little” better than last year.

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

According to State Director Karen Kuba-Hori, “2015 will be an exciting year, with new projects and Camp Directors. Having the opportunity to introduce such important elements of our Okinawan culture to our children is immeasurable. Projects such as Paranku Drumming on Kauai, Taiko Drumming on Maui, “Nuno Zori,” slippers for Oahu and Kona, and Shiisaa Hand Puppets in Hilo, are just a few of the creative classes that will be happening. This year, after a long absence, Karate will return to Oahu – and Kohala will be having a camp this year. Every year each program gets a little more creative and the program this year will be exceptional.”

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



Listing of Camps and General Information:

OAHU

Location: Hawaii Okinawa Center (HOC)
 Date of Camp: June 9 – June 12
 (sleepover at the HOC scheduled on Thursday)
 Hours: Tuesday – Thursday: 8:30 a.m. to 2:30 p.m.
 Friday: 8:30 a.m. – noon
 Coordinating Club: Hui O Lailima
 Directors: Connie Chun and Kate Ardon
 Registration: \$100 (discount for multi-child households)
 Number of Kids: 80
 Ages: 8 years to 13 years of age
 Contact: Karen Kuba-Hori, (808) 676-5400
kuba-huoa@hawaii.rr.com

MAUI

Location: Maui Okinawa Center
 Date of Camp: June 9 – June 12
 Hours: 9:00 a.m. – 3:00 p.m.
 Coordinating Club: Maui Okinawa Kenjin Kai
 Maui Ryukyu Culture Group
 Directors: Elaine Fujita and Janet Miyahira
 Registration: \$95 for MOKK members; \$120 for non-members,
 includes one year MOKK membership.
 (discount for multi-child households)
 Number of Kids: 30
 Ages: Entering 1st grade – 8th grade
 Contact: MOKK (808) 242-1560
 MOKK, P.O. Box 1884, Wailuku 96793

HAWAII – HILO

Location: Honpa Hongwanji, Hilo Betsuin
 Date of Camp: June 7 – June 12
 (Excursion scheduled for Thursday – with a Wednesday Fun Night)
 Hours: 8:00 a.m. – 2:30 p.m.
 Coordinating Club: Hui Okinawa
 Registration: \$100 (discount for multi-child households)
 Number of Kids: 48
 Ages: 8 years to 13 years of age
 Directors: Ruby Maekawa and Dwayne Miyashiro
 Contact: Ruby Maekawa, (808) 959-4855
rmaekawa@hawaiiantel.net

HAWAII – KOHALA

Location: Hawi Jodo Mission
 Date of Camp: June 20 – June 21
 Hours: Saturday - 8:30 a.m. to 2:30 p.m.
 Sunday – 8:30 a.m. to 3:00 p.m.
 Coordinating Club: Kohala Okinawa Kenjin Kai
 Registration: \$40 (discount for multi-child households)
 Number of Kids: 24
 Ages: 8 years to 13 years of age
 Director: TBA
 Contact: Karen Kuba-Hori, (808) 676-5400
kuba-huoa@hawaii.rr.com

HAWAII – KONA

Location: Konawaena High School
 Date of Camp: June 27 – 28
 Hours: Saturday – 8:30 a.m. to 3:30 p.m.
 Sunday – 8:30 a.m. to 4:30 p.m.
 Coordinating Club: Kona Okinawa Kenjin Kai
 Registration: \$45
 Number of Kids: 20
 Ages: 8 years to 13 years of age
 Directors: Doris Grace and Pat Nagy
 Contact: Doris Grace, gracedoris48@gmail.com
 Pat Nagy, (808) 325-0060
pnagy808@hotmail.com

KAUAI

Location: Kauai War Memorial Convention Hall
 Date of Camp: June 16 – June 18
 Hours: 8:30 a.m. to 4:00 p.m.
 Coordinating Club: Hui Alu, Inc.
 Registration: \$100 (discount for multi-child households)
 Number of Kids: 50
 Ages: 8 years to 13 years of age
 Director: Gloria Hiranaka
 Contact: Gloria Hiranaka, (808) 652-1223 or
gjhiranaka@hotmail.com

Sharing Our Uchinanchu Spirit at the Honolulu Festival Parade! Mensore!

By Val Kato, HUOA Vice President

Singing along with Ryukyu Koten Afuso Ryu Gensei Kai's performances of *Mensore* and *Asadoya Yunta*, President Mark Higa led HUOA's contingent of 150 marchers in the Honolulu Festival Grand Parade on the sunny afternoon of Sunday, March 8, 2015. Afuso Ryu and our Executive Council were joined by Chinagu Eisa Hawaii, the students of the Okinawa-Hawaii Student Exchange, *Chondaras*, as well as a number of club representatives carrying our signature brightly hued club banners.

It was a multi-generational family style gathering, composed of the littlest marchers in strollers alongside marchers two generations older, all proudly wearing turquoise *bingata*-printed *uchikake* (vests) and deep purple sashes.

The one-mile route from Ft. DeRussy to Kapiolani Park flew by! At the end, Sandy Kaneshiro greeted marchers with sandwiches and chips before the marchers boarded complimentary buses transporting them back to Jikoen Temple, Pearl City Recreation Center and the Hawaii Okinawa Center.

Thank you to all the supportive participants who shared our *Uchinanchu* spirit at this annual parade. From the smiling faces and waving hands all along Kalakaua Avenue, it is clear that we truly touched the hearts of *kama'aina* and visitors alike!

A very special thank you to our talented Hui O Laulima members who created an informative and very attractive display at the Hawaii Convention Center for all attendees to learn a touch of our Okinawan culture.



Signs and banners proudly announce the arrival of the HUOA's marching contingent—some 150 strong.



Students in the 25th Anniversary Student Exchange program participated in the parade.



Our famous "Chondaras" get ready for the parade.

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Hawaii United Okinawa Association

Senior Health & Fitness Fair

Friday ~ June 19, 2015
9am to 1pm
Hawaii Okinawa Center
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Waipio Business Park

Door Prizes ~ Giveaways ~ Fun
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Educational & Wellness Workshops
throughout the day

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www.huoa.org

Two-day Workshop at Hawaii Okinawa Center

By HI-SAI Okinawa

A two-day workshop was held in the Serikaku Chaya at the Hawaii Okinawa Center on March 23 and 24, 2015. The sessions on Okinawan hairdressing and kimono dressing were co-sponsored by the Hawaii United Okinawa Association and HI-SAI Okinawa, a group of past Okinawa Prefecture scholarship recipients from Hawaii, in cooperation with the Okinawa Prefecture University of Arts (Geidai). Higa Izumi Sensei and Higa Kazue Sensei (no relation), both Okinawan dance instructors at Geidai, conducted the sessions. They generously gave of their time, in addition to paying their own way here, to do the workshop.

The hands-on workshop was well-attended on both days. Many of the attendees were from our local Okinawan dance schools. They expressed their enthusiasm for participating in the workshop and also commented that a workshop conducted by experts from Okinawa gives people much needed opportunities to learn new things from Okinawa. The workshop provided instruction and practical application to help our local performers learn techniques and practices currently used in dressing for Okinawan performing arts.

On the first day, the workshop focused on two hairstyles used in Okinawan dance. One was the *karaji*, which is worn for women dances. Both sensei explained and demonstrated on volunteer models on how to create the *karaji* hairstyle and showed their skills at creating the elegant coiffure. They explained what they use, why they use certain products and materials, and how best to use them. They also demonstrated *katagashira*, the top knot worn for male dances. They worked on different people to demonstrate how to deal with different hair types and volumes. Workshop attendees also got to practice among themselves and gained valuable advice and tips from both sensei who went around the room to help them.

The second day focused on three styles of kimono dressing. The first style they demonstrated was the *ushinchii*. The term *ushinchii* refers to the style of tucking in and



securing of the kimono flaps without an *obi*, a style worn by all classes of people in Okinawa. It is particularly convenient for summer or cool clothing. This style is different from the Japanese *kimono* dressing which requires an *obi* to secure the *kimono*. However, Izumi Sensei mentioned that in Myanmar and other Southeast Asian countries, clothing is worn similarly to the *ushinchii*. She also pointed out the difference between the Japanese kimono with stitched down sleeve ends that form enclosed sleeve pockets and the *Ryukyuan* style

kimono that does not have stitched down sleeve ends. They are open sleeve ends and, therefore, cooler. This style of *kimono* is referred to as *Ryukyuu nui*. The common folks'

kimono were shorter in length with shorter sleeves, making it easier for them to work.

The second demonstration was the *bingata dujin kakan*, which consisted of a *bingata kimono*, an inner *kimono*, a long skirt, and a purple sash tie. *Dujin* refers to the inner *kimono*, usually red, and the *kakan* refers to a white wrap-around long skirt that is worn under that *kimono*. The *bingata* goes over the *dujin kakan* set and the purple sash tie (*murasaki saaji*) secures the *bingata*. It was explained that the *dujin kakan* could also be worn without the *bingata*—which was how they dressed casually—but the *bingata* was added to dress up. Also, depending on whether or not a *bingata* is worn with the *dujin kakan*, the length of the *kakan* will differ. They emphasized how the form of the *kimono* is very important and how it accentuates the natural lines of the body. They demonstrated which part of the *kimono* should be tucked in or expanded out, depending on a person's body type. Compared to



the Japanese *kimono*, the *Ryukyuan* kimono is not as constricting, more flowing, and can be adjusted to a person's natural body form. Proper posture, though, is still very important when wearing this type of *kimono*. Poor posture will result in the *kimono* looking lopsided and ill-fitting. In some dances, one side of the *bingata kimono* sleeve is pulled down, exposing the red *dujin*, signifying that the woman is working.

The third demonstration was the *kuro isho*. This style is used for men dances. The *sensei* described different techniques of dressing for this particular style. They explained how the collar should not be loose for this particular style and that the ties securing the *kimono* will help with this. They also mentioned strategically tying the inner garments so that the *kimono* could quickly be adjusted if any part of it started getting loose before a performance. The differences in the placement of the *obi* for men dances were explained and, interestingly, it was demonstrated as being orbital around the waist/hip and not in one straight line from front to back.



This workshop proved successful and included historical and cultural contexts to provide for educational as well as practical learning. Special acknowledgment goes out to Allison Yanagi who shouldered a major role of coordinating details between Okinawa and HUOA for this event. We are extremely grateful to both Izumi Sensei and Kazue Sensei for this learning experience and are hopeful for more opportunities for future col-

laborations with Okinawa. It is through these collaborations that we will maintain and strengthen ties with Okinawa. *Ippee nifwee deebitan!* 🍡

President's Message - continued from page 2

showcase our culture and unity to the rest of Hawaii and our visitors!

The ultimate whirlwind occurred at mid-March when the HUOA team was able to take our annual *aisatsu* trip to Okinawa. HUOA officers and staff have made a concerted effort to pay for these trips out of pocket, so a special mahalo goes out to many businesses like Japan Airlines who help us defray costs as much as possible.

Fostering these connections is one of HUOA's guiding principles, as various groups in Okinawa are staunch supporters of our events, programs and mission, and our cross-cultural exchanges are mutually inspirational. The trip entailed six days of meetings lined from morning to evening with supporters from the private sector, supporting organizations and government. Meetings with Governor Takeshi Onaga, the mayors of nine municipalities, and various agencies during the day were bookended with meetings with the media, businesses and organizations such as our friends at Okinawa Hawaii Kyokai.

All of these groups really express the value of the relationship with HUOA. It is quite amazing as there is a heightened interest in the Hawaii Okinawa community with the 30th Anniversary of the Hawaii-Okinawa Sister State Relationship as well as the election of Hawaii's Governor David Ige. They too have embraced our theme for this year of 'Sumiti'... making imprints for our future generations. This strong connection comes with much gratitude to our past leaders who have paved the way by making enduring impressions, as well as the tireless efforts of individuals like our own Executive Director Jane Serikaku and her team, who have constant contact with Okinawa and interact with them day after day, year after year.

But, most of all, Okinawa is aware that our membership is vibrant, strong and share the true *Uchinanchu* spirit. They have seen you in Hawaii, celebrating, volunteering, working hard at our Center, the Festival.... They see you on your trips to Okinawa... in various capacities... performing artists, cultural, tour, family purposes.... They respect all of our members and our efforts to preserve and



HUOA Aisatsu team receives a wonderful welcome at Naha Airport!

perpetuate the *Uchinanchu* culture and spirit. It was a privilege for us to represent HUOA in Okinawa, and we carried the strength of each of our members along with us, past and present.

With our actions, we touch their hearts and also inspire them to share our mission as well. Let's continue to make these imprints for our future generations, but know that we are meanwhile touching the hearts of many of our friends, family and many of our biggest fans in Okinawa!

Whether you are celebrating Easter, *Shiimi*, or taking it easy this month, I hope you all maintain a commitment to good health, nourishing your mind and spirit, while focusing on family and the many things we have to be thankful for by those who left their imprints before us. We have many exciting events in the months to come, and I look forward to engaging with everyone as we continue to share our *Uchinanchu* Spirit together! 🍡

Hawaii-Okinawa High School Student Exchange Program Celebrates 25th Anniversary

It is very fitting that 25 students from various high schools in Okinawa spent two weeks with their Hawaii host families as part of the 25th anniversary of the Hawaii-Okinawa High School Student Exchange Program. The visiting students went to school with their host student and participated in various study trips learning about Hawaii and our unique history and culture.



Celebrating the Student Exchange Program's 25th Anniversary with Governor David Ige.

The highlight of their trip was the opportunity to meet Governor David Ige who is a strong supporter of the Student Exchange program. Also present were former Superintendent of Education Charles Toguchi, who made this Student Exchange program a reality, and former Representative Dennis Arakaki, who worked closely with other legislators and Superintendent Toguchi to create the student exchange program 25 years ago.



Okinawa students at the Polynesian Cultural Center.

In addition to going to school with their host students, the visiting students had opportunities to learn about Hawaii and its rich history and culture by visiting the Bishop Museum, Polynesian Cultural Center, Arizona Memorial, the State Capitol, and Iolani School. They also spent a day at HOC learning how to dance the "Hukilau" and making *baku* type wrist bands from our ever talented Hui O Laulima ladies. They satisfied their curiosity and raved



Learning to dance the "Hukilau."



The students from Okinawa were impressed with HOC's volunteer gardeners (James Shiroma, George Nakasone and Tim Oshiro) and surrounded them to say, "Thank you for your hard work. We love your garden!"

The Knights' Café was the highlight of the Okinawan adults tour of James B. Castle High School. Culinary Arts teacher Elise Miura and her students operate the Knights' Café like an authentic restaurant with their special brunch menu. Of course, a couple of them ordered the Loco Moco breakfast! (L-R): Teacher Chiaki Inamine, coordinator Tamotsu Miyagi, Elise Miura, student activities coordinator Regina Yoshimori, and teacher Tadato Miyagawa.



We extend our heartfelt appreciation to former Superintendent Charles Toguchi who spearheaded a fundraising effort to help defray the cost of the student exchange program. Mahalo to the following donors: Charles & Elaine Toguchi, Cyrus & Ann Tamashiro, Alan and Florence Chinen, Mark and Joan Teruya, Shay K. Yanagi dba Sky Painting, and Chatan-Kadena Chojin Kai.

Mahalo also to those legislators who hosted the luncheon for Okinawa students and adults at the State Capitol: Senators Maile Shimabukuro and Jill Tokuda, Vice Speaker John Mizuno, Representatives Marcus Oshiro, Linda Uchiyama and Aaron Johanson. It was touching to witness our busy legislators taking the time to sit and chat with the students from Okinawa.



Learning to make haku-style wrist bands at the HOC.

about the "ono" Loco Moco that they heard so much about in Okinawa. One student claims to have eaten it five times!



Hawaii and Okinawa students enjoy themselves at the Aloha Party.

There were so many HUOA members and the host families that gave so much of themselves to provide a fantastic learning experience for these students....this student exchange program could not have happened without everyone's support.

Our Hawaii students will be participating in Phase II of this exchange program, spending two weeks (June 5-20) with host families in Okinawa and experiencing what school is like in far away Okinawa.

Bridging from Generation to Generation - For Our Children!

Ikuyu Madin 染

A CAPITAL CAMPAIGN OF THE HAWAII UNITED OKINAWA ASSOCIATION

Our Supporters



Ikuyu Madin Kai Members Of The 200 For 2M Campaign

(Listed Members have either donated or pledged \$10,000 or more to our current campaign starting July 1, 2014.)

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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. Since our last report, we received over \$65,545 in gifts or pledges for the building of the Hawaii Okinawa Plaza and represent the support of over 86 additional donors.

This campaign period was generously supported by the family and friends remembering the life of Norma Nobuko Higa and her love of her Okinawan heritage and culture. We would like to thank the Higa family for their support this campaign on behalf of their mother's memory.

Our 200 FOR 2M CAMPAIGN continues to grow, we would like to welcome storyteller Alton Chung, Jon Itomura, Sally and Hisashi Matsumoto, Linda Torigoe and Maurice and Jean Yamasato to our 37 member family. 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.

Donations listed below were received from February 1, 2015 to March 31, 2015.

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Matching Gifts for Hisashi Matsumoto		Mrs. Hisako Higa
Tsuyako Tokashiki		Jay Higa

Continued on page 9

2014 TO 2015-ANNUAL GIVING PROGRAM

Preserving Our Legacy

With the spirit of "Sumiti" guiding us, the Hawaii United Okinawa Association is extremely grateful to the over 699 friends that have responded with a generous gift to our current Campaign. We look forward to hearing from many more of you in the coming months. These tax-deductible donations allow us to continue to educate and share our Okinawan culture with the people of Hawaii, creating our "imprint" to Hawaii's community. As of March 31, we collected \$95,932. *Ippee Niffee Deebiru!*

Our list of donors reflects contributions from February 1, 2015 to March 31, 2015.

BRONZE (\$250 TO \$499)

Ken & Amy Mijo
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Continued from Page 8

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Giving Never Tasted So Good!

...yume to nomu kara oishii saa...

As BEGIN so eloquently describes: "It's delicious because I drink it with my dreams..."

As we get closer to our dream of building the Hawaii Okinawa Plaza, why not get a little boost from our favorite adult beverage? Orion Beer!

After much airplay in Japan of the Orion Beer commercial filmed in Hawaii last year featuring members of Hawaii United Okinawa Association, Orion Beer has found another creative way to connect to Hawaii. With help from our friends at Okinawa-Hawaii Kyokai, Orion Beer has launched a fundraising campaign for the Hawaii Okinawa Plaza Project!

While meeting with Orion Beer executives in Okinawa, members of the HUAO Aisatsu team were ecstatic to see the enthusiasm and resounding support from Orion. Over the period from March 2015 through July 2015, Orion Beer has committed 1 yen for every bottle sold worldwide, to the construction of the Hawaii Okinawa Plaza. They shared that similar Orion Beer campaigns have resulted in \$30,000 in contributions. While this symbolizes great support for our mission... it also sounded like it's time to enjoy our favorite cold beverage whenever possible!

You may find posters displayed like the one shown here around town. Special labels have been created for some bottles with a small inscription on the front describing the contribution. However, any Orion Bottle, (not cans) will count toward the campaign. The support in Okinawa for our efforts is amazing—the publicity and awareness that such fundraising campaigns bring for the project and the Hawaii Okinawa community are invaluable.

So, like we always do, we will roll up our sleeves and all do our part. While these bottles could be extra thirst-quenching, let's of course all contribute to this effort responsibly! *Ari Kampai!*

Orion Beer is proudly supporting the construction of a new Hawaii-Okinawa Plaza.

The proceeds from each bottle you purchase will be used to help support the Plaza's construction.

Following the Battle of Okinawa, the Okinawan American population in Hawaii contributed greatly to the support and recovery effort. For this we would like to show our appreciation. For each large or small bottle sold worldwide, a ¥1 donation will be made towards the construction of the Hawaii Okinawa Plaza.

Small bottle Orion Draft Beer (334ml)
 Large bottle Orion Draft Beer (633ml)

CAMPAIGN DETAILS Eligible products include bottled Orion Draft Beer products sold worldwide. This campaign is applicable to products sold between March 2nd and June 30th 2015.

This is Your Newsletter

Please send us your club news items and photos.

Email us at info@huoa.org

Mahalo!

1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. 2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

Yomitan Village International Cultural Exchange Program

By Marcie Moribe

Do you know what *Beni Buta* is? As you may know, Yomitan is well known for *beni imo* and pigs. *Beni buta* is pork that is fed a diet of *beni imo* sweet potatoes and it tastes great in *gyoza* and hamburgers.

I am Marcie Moribe and I am a fourth generation descendant of Okinawan immigrants from Yomitan Village.

Last year, from July to December, I participated in the Yomitan Village International Cultural Exchange Program. It was my first time visiting Yomitan, and I was very honored to be the first participant from Hawaii; previous participants have been from countries in South America.

The program gave me the opportunity to reconnect with my Kiyuna relatives. For six months, I stayed with the Kinjo family in the Namihira area of Yomitan. Miyuki Kinjo, formerly a Kiyuna, was my grandmother's cousin's daughter originally from the Zakimi area. She and her husband have three children, two boys in high school and a daughter in elementary school. I spent a lot of time with them and by the end of the program I really felt like a part of their family. I also learned more about my great-grandmother's Izena family. I actually had the opportunity to visit the land where their house and field were located in Sobe, but is now part of Torii Station. I am grateful to have learned so much about my family's history and hope to continue to strengthen our connection.

The main purpose of the cultural program is to educate overseas descendants of Yomitan villagers about their heritage. In addition to studying Japanese language and culture, I learned about Okinawan culture and Yomitan Village's history and arts. I learned how to play *Sanshin*, made *Shisa* from clay, studied weaving, and learned Okinawan dance.

Some of the highlights of my time in Yomitan were participating in *Eisa*, dancing in the Yomitan *Matsuri*, and learning traditional Yomitan style weaving.

It was a dream of mine to participate in Okinawa. I had the opportunity to dance with *Zakimi Seinenkai* (Young adults group) during *Obon*. We practiced almost every night for two weeks. On *Ukui*, the last day of *Obon*, we performed *Eisa* from morning to midnight throughout the streets of *Zakimi* and all over Yomitan to send our ancestors back to the spirit world. I had lots of fun and made many friends and lots of memories with the *Seinenkai* members.



In October I took part in the Yomitan *Matsuri*. I was very lucky because it was the 40th anniversary of the festival and they had a lot of special events planned. The festival had lots of different food, performers, and vendors; it was like our Okinawan Festival but on a much larger scale. I participated in an on-stage interview, danced *Nuchibana* with the Yomitan *Fujinkai* (Women's club). At the end of the festival they had a huge fireworks show and it was spectacular.

One of the reasons I was interested in this exchange was because I wanted to learn more about Yomitan's traditional textiles. In November, I had the chance to study at the Yuntanzaa Hana Ui Center, where they continue to perpetuate the Yomitan style of *Hana Ui* weaving. At the Hana Ui Center I was able to dye my own threads using natural dyes and I learned how to weave in two different styles - *Hana Soko* and *Gushi Ori*. It was a rewarding experience and I hope to go back and learn more intricate weaving one day.

This cultural exchange program was a wonderful opportunity. I experienced firsthand the true Okinawan spirit. I am truly grateful for the kindness I was shown by the people of Okinawa, especially in Yomitan. I would like to thank Mayor Denjitsu Ishimine and the Yomitan government for giving me this opportunity; also the Hawaii Yomitan Club for supporting me throughout my program. I hope to strengthen the bond between Hawaii and Yomitan for future generations.

I will treasure these memories for the rest of my life. I think it is very important that we keep our connection to our culture and I hope that this program will continue so that more young people can learn about Yomitan and Okinawa.



Once in a Lifetime Experiences – continued from page 3

Sandaa Murata Sensei and Chikako Shimamura Sensei for their guidance, extreme patience, dedication and belief in us.

We realize our experiences are quite small in comparison, but it really opened our eyes to think about the many performing arts groups and all the *sensei* who share their magic with our community...*odori, eisa, uta-sanshin, koto, shishimai, karate*. These dedicated artists are able to share with the young and younger. But when you see the nostalgic reflection, the humming, singing, clapping, *katchashi* motions, the tears and bright eyes of our elders, and how you can connect them with good memories, happiness and joy for those few minutes, how priceless is that? Our *geinou* groups experience that all the time... and touch so many hearts and minds!

Thank you to all—crafters, volunteers, board members—for sharing your time, dedication, expertise and talents to touch the hearts of so many in your own ways! You are much appreciated by those receiving, and each of us are warmed as well for all of your giving. And *Ippee Niffee Deebiru* to all our committed *geinou*—performing artists and *Sensei*. Your dedication helps each of us connect with our roots and our past through mind and spirit!



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CLUB NEWS

our clubs, our future

HAISAI!

By Mel Horimoto, Yomitan Club President

On February 21, 2015, Yomitan Club Hawaii held our 88th Shinnen Enkai at HOC with almost 400 members and guests attending. We started with children games from 5:30 to 6:30 pm. Our entertainment opened with Hawaii Okinawa Creative Arts with Jon Itomura and it showcased a demonstration showing and explaining the many technical moves. Then, students ranging from elementary to teenagers showed



Proudly donning their Yomitan Club uchikake are (L-R): President Melvin Horimoto, Asst. Correspondence Secretary Linda Takushi, Asst. Secretary Kristen Murashige, Secretary Jennifer Goon, Asst. Treasurer Roxanne Yoshida, Vice President Laura Ajimine, and Treasurer Warren Furuya.

off their *Shishimai* (Lion Dance) skills. There were Yomitan student performers, which made it an extra special performance.

Next, Nikki Kealoha and Diverse Art entertained the crowd with a Hip Hop dance group comprised of teenagers. The HUOA Ichigo Ichi E class taught by Derek Asato performed three numbers: *Shimanchu Nu Takara*, *Asadoya Yunta* and *Umi No Uta* with hula by Linda Takushi. Our final act was a song by Warren Furuya titled "Where Are All the Yomitan" which is sung to the tune of *Where Have All the Flowers Gone*. Words for all of the songs were included in the program so everyone could participate and sing together.



HUOA's Ichigo Ichie members show their stuff at Yomitan's Shinnen Enkai.

Our guests included 2015 HUOA Mark Higa and his wife Hanae, Past HUOA President, Chris Shimabukuro and guest, HUOA Director Jane Serikaku, Karen Kuba Hori, and Yomitan members' guests from Okinawa.



Yomitan Club also marched in the JTB Honolulu Festival Parade on Sunday March 8, 2015.

Next up is our annual Yomitan Picnic, which will be held on August 16 at Ala Moana Park.

We will be working the Country Store at the Hawaii Okinawa Festival with Aza Yogi club again, and will also be making *Anda Miso* to sell. We have members who help with the installation of plumbing, electrical and hospitality before the event starts.

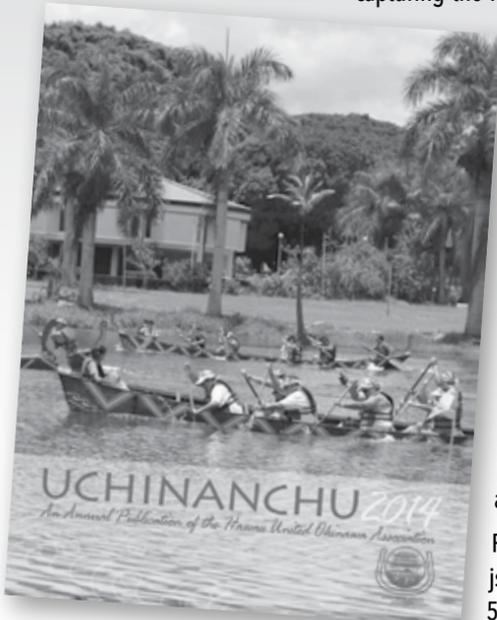
After this event, we will be holding our election for future club officers serving for 2016 to 2017, and will start planning for our 2016 Shinnen Enkai.

Yomitan member, Mrs. Misayo (Zukemura) Higa was mentioned in the front page of the first issue of the 2015 Kanazawa Japan Newspaper. She was a nurse at No.1 Okinawa Kenleesku Hospital in Naha during the war. A surviving soldier, Shogi Horino was interviewed and after 70 years he still remembers Misayo Zukemura, who gave him blessed paper. He said she went to a shrine temple and got blessed paper and told him you will be safe. She also gave to several other soldiers, but Shogi Horino kept her in his heart. He tried to visit her in Hawaii, but Misayo had moved to Las Vegas. Several years passed and he could no longer travel so he passed his wish to his granddaughter. She somehow found the Las Vegas number and was able to meet Misayo in Las Vegas.

MORE CLUB NEWS Continued on page 12

Order Your UCHINANCHU 2014 Today!

The Hawaii United Okinawa Association is pleased to announce the release of Uchinanchu 2014, its second annual memory book filled with beautiful full-color photos capturing the HUOA's past year of activities. Share the spirit that makes our community so special by ordering Uchinanchu 2014 for friends and family.



Cost: \$10 an issue, plus shipping and handling of \$6/book, or you can pick up your copies at The Hawaii Okinawa Center. Proceeds will benefit the HUOA.

Clubs: Ask about discounts for orders of 25 or more books. You will save \$3/book, which you could keep as a mini-fundraiser for your club!

Limited copies of Uchinanchu 2013 are available for \$5 per copy.

For information, email Jane Serikaku at jserikaku@huoa.org or call (808) 676-5400.

Please complete the order form and mail to: 94-587 Uke'e St, Waipahu, HI. 96797.

UCHINANCHU 2014 ORDER FORM

Name _____
 Address _____
 Address _____
 City, State, Zip Code _____
 Contact Email or Phone _____
 Number of copies Uchinanchu 2014 _____ (@ \$10) Uchinanchu 2013 _____ (@ \$5)
 Please mail _____ (@ \$6 per copy) or Will pick-up at HOC _____

(For HUOA office records, Do Not Fill.)

Rec'd Pmt: Y or N Cash Check # Mail or Pick up Processed by:



HUI MAKALA

46TH Annual Scholarship Luncheon & Fashion Show

SUNDAY, JULY 26, 2015

HILTON HAWAIIAN VILLAGE - TAPA BALLROOM

9AM - BOUTIQUE/SILENT AUCTION
 12NOON - LUNCHEON
 1:30PM - FASHION SHOW

FEATURING.....*project runway star*



KINIOKAHOKULOLOA ZAMORA has viewed his world through the eye of a sewing needle since age 10. Kini pursued his passion at Honolulu Community College's Fashion Technology program and expanded his knowledge by attending New York's Fashion Institute of Technology. Kini was a finalist on Season 13 of Lifetime's Project Runway in New York and the sewing needle has not stopped since...At Kini Zamora, each piece represents genuine and timeless quality tailored with a true essence of his character. Garments are available at his online store, kinizamora.com.

hawaiian with style.....



MANUHEALI'I-DANENE LUNN Blends of joyful color combinations & bold signature prints with modern styles are key to Manuheali'i, Inc.'s effortless style with a big imprint. Since 1985 it has grown into a full family operation with 2 store locations and an on-line website. Manuheali'i strives to reflect the strong ties to their culture and people through ever-changing designs, prints and clothing that evoke the spirit of Hawai'i to inspire clear feelings of aloha.



.....*by popular demand*

ALLISON IZU. Dedicated to petite women and 100% Made in Hawaii. Best known for her denim collection, Allison Izu has expanded to ready-to-wear pieces using sustainable fabrics such as organic cotton, rayons and bamboo. Her customized collection "AI Hawaii" creates unique, one-of-a-kind pieces with Hawaiian vintage fabrics. Allison Izu has been featured in Oprah Magazine, Lucky Magazine, Audrey Magazine and many more notable press outlets. Allison Izu designs can be found in Nordstrom; Collins & 8th; online at allisonizu.com.

\$75 for individual tickets - Reservations for Tables of Ten are available for purchase. For information and ticket reservations, please contact 551-7868, 988-1471 or 352-6324.

Okinawa City-Goeku Sonjin Kai Shinnen Enkai

On February 28, over 160 members from Okinawa City-Goeku gathered for their annual *Shinnen Enkai* at Natsunoya Teahouse.

Starting with our annual highly competitive *jan-ken-po* contest, candy making for the kids, and exchanging greetings with old friends, the fun at our New Year's party continued throughout the evening.



Kajimaya Honoree Sadako Yakabi.

Special congratulations and recognition went out to the following members: Donovan Chung, Student Graduate Grant Recipient; George Shimabukuro, our 2014 Uchinanchu of the Year; 80-year-old members Henry Fukuhara, Eugene Kamimura, William Shiraki and Ted Uesato; 88-year-old members Yoshi Fukuhara, Carole Higa, Chiyo Hisanaga, Hideko (Carol) Kamida, Ryohei (Rocky) Kuba, Hisashi Matsumoto and Leatrice Zablan; and Kajimaya Honoree Sadako Yakabi.

This year, Okinawa City-Goeku will be led by recently installed President Mae Chung. She is joined by Vice President Janise Oshiro, Secretary Yvonne

Lui, Treasurer Craig Fukuhara, and Advisors Rae Fukuda, George Kamimura, Karen Kuba-Hori and Karen Wright.



Special Senior Member Honorees. Seated: Masako Kiyabu, Leatrice Zablan, Chiyo Hisanaga, Myrna Yamanoha, Henry Fukuhara, George Shimabuku and Jeanette Yee. Standing: Clyde Uesato for his father Ted Uesato, Robert Fukuhara, Sally Matsumoto, and Hisashi Matsumoto.

Ginoza Sonjin Kai's Shinnen Enkai

Ginoza Sonjin Kai celebrated the Year of the Sheep and their Shinnen Enkai at the Pearl Country Club on March 8. We honored 14 of our 80-and-over young members. Everyone born in the year of the Sheep was given a Chinese Year of the Sheep calendar. There were lots of lucky numbers and games... and we also crowned our new 2015 Jan Ken Po Champion!

2015 Jan Ken Po Champion: Doris Wolfe



Ginoza's 80-years-and-older members, front row (L-R): Tsuneko Makabe, Hankie Kuniyoshi, Haruko Shimabukuro, Nancy Yama, John Ratliff, Doris Wolfe and Rene Oshiro. Standing (L-R): Elanie Makabe, Dorothy Nakama, Hideo Toguchi, Audrey Toguchi, Hatsue Arakawa, Yukio Toguchi and Soyei Toguchi

Hui Okinawa Partners with Meadow Gold Dairies Hawaii on Free Community Health Program

Hui Okinawa began a partnership with Meadow Gold Dairies Hawaii's Big Island Branch on their Mall Walkers program, a free community health program, for its Winter 2015 Session in January. This ongoing program is open to the public and encourages Big Island residents to get physically active by walking in Prince Kuhio Plaza in Hilo.

Hui Okinawa coordinates this program for Meadow Gold Dairies and operates the Mall Walkers table every Tuesday and Thursday during the eight-week sessions. A record 104 people registered to walk for their health and fitness during the recently concluded Winter Session.

Participants who achieve at least 64 laps or more during a session are entered into a random drawing for a variety of prizes, with the grand prize being a \$150 Meadow Gold Products Prize Pack.

Meadow Gold Dairies Hawaii's charitable foundation, the Lani Moo Fund, provides an honorarium to Hui Okinawa for coordinating the program. The honorarium will assist the club fulfill its mission to share the Okinawan culture with the community and beyond.



Hui Okinawa members Carolyn Oki, Richard Nishimoto, and Margaret Enovejas volunteered their time to operate the Meadow Gold Mall Walkers table during the past Winter 2015 Session at Prince Kuhio Plaza.

Mahalo to Oroku Azajin Club Members

An eager group of at least a half dozen Oroku Azajin Club members were already busy cleaning the toilets before 6:30 a.m. one Sunday morning. Soon, others came streaming in to join them, each armed with their own special cleaning supplies and two power washers to give the Hawaii Okinawa Center an extra good cleaning. Mahalo to President Galen Teruya for coordinating this effort and to all 20 members who gave up their Sunday morning



to clean the windows, stage, restrooms, mezzanine, sidewalks, and more!

NGN Sister State TV

Major television stations from all Hawaii's sister states in Japan work with NGN to promote sister-state relationships

Inspired by George Ariyoshi, former Governor and founding father of Hawaii Sister State Relations, NGN joins with major Japan TV networks to support Hawaii Sister State ties with Fukuoka, Hiroshima, Okinawa and Ehime.

Programs will focus on local communities, foods and events. They are dedicated to foster closer people to people relationships and deepen the bonds between Hawaii and Japan.

"Okinawa BON!!" is Coming to NGN!

NGN Sister State TV - Okinawa Program on Fridays

Premieres Friday, June 26 at 8:30 PM

The program is introduced by Governor Ige, former Governor Ariyoshi and Okinawa Governor Onaga

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Chanpuru Review: Aloha Tofu Town

By Shari Tamashiro

Photos by Todd Maeda

Aloha Tofu Factory: Aloha Tofu was started in 1950, when Kamesaburo and Tsuruko Uyehara took over a friend's tofu factory. The 50-year-old Kamesaburo had a week to learn everything and keep the factory running. The third generation is represented by Paul Uyehara, President of Aloha Tofu.

The operation has grown over the years with the Factory producing an average of 3,000-5,000 blocks of firm and soft tofu a day, 2,000 deep fried tofu, 5,000 packs of *natto* and a huge number of *aburage*.

Background of Aloha Tofu Town: Aloha Tofu Town is a response to the question Paul and his wife Misa get asked all the time: What else you can do with tofu? How else can we eat it? This storefront was created to showcase the versatility of Aloha Tofu, an exploration in what foods tofu can be paired with and a way to spark people's tofu imagination.

Aloha Tofu Town, while it does have meat free options, is not focused on vegetarian or vegan but on proving that tofu goes with everything from soups to desserts to entrees to appetizers and salad.

At the helm of Aloha Tofu Town is Misa Uyehara who co-authored the recently published Aloha Tofu Cookbook and has hosted a radio cooking show with Peko Nishimura for the past 10 years.

Important Information to Know:

Aloha Tofu Town is open Monday to Friday for lunch, 11 a.m. to 2 p.m. However, I saw people knock on the door as early as 10 a.m. to go in to purchase items. You can park in the Dole Cannery parking lot, with validation for two hours. There are around six seats in the shop, with additional outdoor seating planned for the future. Most orders are to go. Credit cards (MC, VISA, JCB, Discover) are accepted.

The Uyehara's are working out the details of their new operation. Expect changes and exciting additions down the road. Tip: Always ask Harry Kubo, the gentleman who runs the front of Aloha Tofu Town, about what's new or coming soon.

The Food:

The menu changes daily and customers can go on a treasure hunt to find new tofu creations. It's rather like an unending episode of Iron Chef, where Paul challenges the chefs to make tasty creations utilizing tofu or a tofu product!

Aloha Tofu Town embraces the "Ready to Eat" concept. Available are their famous Tofu Mousse in a rotation of three-four flavors. The mousse is made with soft tofu, with the exception of the Green Tea flavor which is made from soymilk; *Oboro* (soft) Tofu that comes with a folding spoon and a small packet of specialty *Kawanaka Shoyu* that pairs well with tofu; and Tofu Poke.

Soybean Rice Musubi: Created by Misa, this musubi was dubbed "the best *musubi* ever eaten in Hawaii" by food blogger Grant Shindo. White and *mochi* rice are steamed in *dashi* broth and flavored with shoyu, *mirin*, sesame oil and *sake*. To me, the best part of the *musubi* are the steamed soy beans placed inside.

Ham Sandwich with Tofu Spread: This refreshing sandwich is made with fresh baked spinach bread and five-grain bread from Nene Goose Bakery, with ham and a special tofu spread made with tofu, cucumber, mayo, sweet chilli and *wasabi*. I loved the contrast between the different breads and the lightness of the tofu spread. Definitely worth trying.

Plate Lunch: Available Monday to Thursday are daily specials: Tofu Curry, Tofu Hamburger Steak (vegetarian option available) and Tofu Loco Moco. Specials are served with rice (2/3 white, 1/3 *genmai*) and self-service *Oboro* Tofu. They also come with a soy milk potato salad that changes daily. The day I went, the salad had *wasabi*, tuna and corn in it! The



Paul Uyehara



Tofu Stir Fry



Tofu Loco Moco



Soybean Rice Musubi



Harry Kubo, runs the front of Aloha Tofu Town

daily specials are: Monday (Mushroom Chicken with Soymilk Cream Sauce); Tuesday (Soymilk Cream Croquette); Wednesday (Aloha Tofu Special Stir Fry); Thursday (Tofu Chili). On Fridays, plate lunches are not offered. Instead, you can get "Aloha Friday Bento" (Combo, Meat Only, Fish Only).

Tofu Loco Moco: The patty is 50 percent tofu and 50 percent hamburger, mixed really well together to create a light burger that doesn't sit heavy in your stomach after eating. This is served on a bed of rice with an egg on top. The best part? The richly flavored demi-glace sauce that imparted a lovely flavor of bacon. I'm definitely going back to eat this dish.

Wednesday Special, Tofu Stir Fry: The inspiration for this dish was Okinawan *chanpuru* but they opted not to call it that in fear that people would expect *goya chanpuru*. This stir fry had lots of pork (flavored with ginger, *sake*, salt and pepper), tofu, cabbage, carrots, zucchini and *tamanegi*. This *chanpuru* was more on the wet side but bursting with flavor from beef broth, *sake*, garlic, shoyu and oyster sauce.

This reflects the cooking style of Chef Yukiko Atomi, whose flavors are heavily influenced by the *ryokan* her family ran and the years she spent in Hong Kong. I've been told that Hawaii Japanese food tends to be sweeter and heavier in shoyu than food found in Japan. I really enjoyed the more subtle and delicate flavors found in the food at Aloha Tofu Town. According to Paul, you can really feel the heart of the chefs in the kitchen in the food they produce. I agree.

Deep Fried Tofu! In the near future, Paul plans to offer deep fried tofu (*atsuage*). Diners can eat the *atsuage* fresh out of the fryer (crispy outside and soft inside!) with a choice of savory sauces like Teri, Spicy or Sweet Chilli.

Sweet! Aloha Tofu Town's baker, Misaki Takahashi, worked at the Grand Hotel Okura in Tokyo. Her claim to fame is baking cheesecakes for the Emperor of Japan. Misaki now turns her talents to creating desserts with tofu.

Tofu Roll Cake: The roll cake contains tofu. I found it to be really soft and fluffy, with a luscious filling of Okinawan sweet potato and cream. The taste was refreshing and not too sweet.

Okara Cream Puff: The puff is made with *okara* and is filled with cream and premium soy milk custard. According to Paul, dried *okara* can act as a rough flour and be used in baking. The puff was light but it what made my eyes roll in bliss was the soy milk custard. Again, not overly sweet like most Japanese desserts. Misaki makes the cream puffs on Mondays and Thursdays. These cream puffs are so popular that they had to limit purchase to only two containers per person and no longer take pre-orders for them.

Giving Back: Paul said that a lot of Aloha Tofu regulars come from the Okinawan community and they have been extremely supportive. A constant support that he does not take for granted but is very appreciative of. Personally, I am a big supporter of Aloha Tofu because they are a local business that generously gives back to the Hawaii Okinawan community. It is the generous heart and *yuimaaru* spirit I see in Paul and Misa Uyehara that has me always buying Aloha Tofu and choosing to eat at Aloha Tofu Town.

Please Help! The full review of Aloha Tofu Town can be found at www.pigsfromthesea.com, with additional photos by Todd Maeda. If you have information you want to add to this review or want to suggest other places to visit, please email me at: pigsfromthesea@gmail.com



45th Annual Hawaii Okinawan Invitational Golf Tournament

Saturday, May 23, 2015 and Sunday, May 24, 2015
Pali Municipal Golf Course

Sponsored by Hawaii United Okinawa Association

ELIGIBILITY:

Open to all members and guests of the Hawaii United Okinawa Association and affiliated Okinawan clubs.

FLIGHTS:

CHAMPIONSHIP	0-9	36 holes	One low gross, all others net
“A”	10-19	36 holes	Low Net
“B”	20-30	36 holes	Low Net
Women	0-38	36 holes	Low Net
Seniors (60 & over)	0-30	36 holes	Low Net
Super Seniors (75+)	0-30	18 Holes	Sunday Low Net Sunday

NOTE:

Championship Flight golfer with the lowest 36-hole gross total will be declared the Tournament Champion. In case of a tie, the winner will be determined by sudden death play off. For net scores, ties will be decided by matching cards or by other methods as determined by the Tournament Committee.

AWARDS & BANQUET:

Prizes and awards to be presented on May 24, 2015 at Jikoen Temple, 1731 North School Street, with cocktails starting at 5:30pm and dinner at 6pm.

**45th Annual Hawaii Okinawan Invitational Golf Tournament
ENTRY FORM**

Complete and mail this form so we receive your entry no later than May 12, 2015. Entry fees must accompany this form or it will be rejected. The Tournament Committee reserves the right to verify and adjust handicaps and to accept or reject entries. **Please print all information. Mahalo.**

Name: _____

Phone: _____ Email: _____

Address: _____

City/State/Zip: _____ Handicap as of 5/1/15 _____

Your HUOA Club: _____ OR are you a Guest _____

Golf Club Affiliation: _____

DO YOU INTEND TO PLAY IN THE:

Senior Flight? Yes ___ No ___ Age ___

OR Super Senior (75+); Sunday Only? Yes ___ No ___ Age ___

****TOURNAMENT COMMITTEE RESERVES THE RIGHT TO ADJUST HANDICAP****

GROUP REQUEST	Enter	Indicate HUOA Club
	Handicap:	Name or if Guest
Player #1: _____	_____	_____
Player #2: _____	_____	_____
Player #3: _____	_____	_____
Player #4: _____	_____	_____

_____ Entry Fee - \$125

_____ Super Seniors Entry Fee - \$60

_____ Banquet Tickets - \$15 each (_____ tickets)

_____ Total Amount Enclosed (checks payable to HUOA)

**MAIL ENTRY FORM
BY MAY 12, 2015:**

**HUOA-Golf
94-587 Ukee Street
Waipahu, HI 96797-4214**

Mahalo! Ipee Niffee Deebiru!

ENTRY FEE:

\$125.00 includes green fees, cart fees, City and County of Honolulu user fees, and awards banquet. Additional banquet tickets are available at \$15.00 each.

Super Seniors: \$60.00, green fees & cart fees, Sunday User fees & awards banquet.

STARTING TIMES:

Starting times for all flights will be from 6:30am to 9am. Tee times will be posted at the Starter’s Booth at Pali Municipal Golf Course. All participants will be grouped according to flights: Seniors, Women, A, Championship, and B.

ENTRY DEADLINE:

First 120 players or May 12, 2015, whichever comes first.

FOR MORE INFORMATION, PLEASE CALL:

- NEAL TAKARA 291-9672 or
- HUOA 676-5400



Gushikawa Commercial High School Students Visit HOC

An enthusiastic group of 39 students from Gushikawa Commercial High School toured Hawaii Okinawa Center and learned about Hawaii's issei and HUOA's history and culture.



Osaka University Researchers Learn About Hawaii's Okinawans

Curious and enthusiastic Osaka University professors and graduate students visited the Hawaii Okinawa Center to learn about Okinawa's history of immigration and how the nisei, sansei and yonsei have carried on the legacy of the issei.



Mensore: Hotel Palm Royal
The President of Hotel Palm Royal, Naohisa Takakura, and his wife Mami are surrounded by HUOA's Uchinaaguchi class: Wilfred Takushi, Marsha Nakasone, Professor of Okinawa Kokusai Daigaku Tomoko Oshiro, Yuki Shiroma, Donna Nakamura, Sensei Kyoko Hijirida and Elyse Farley. Jeannie and Maurice Yamasato hosted the Takakuras and, of course, HOC was an important visit to see the beautiful Takakura Garden.



Former Student Returns to Visit

While vacationing in Hawaii last year, our friend "Ma-chan" jumped in and worked in the HUOA Student Exchange booth during our Okinawa Dance Matsuri at HOC. An alumni of the Student Exchange Program herself, she loved the interaction with Hawaii Uchinanchu and has developed relationships with folks in our community. So, last month, Ma-chan persuaded her parents, Yoshimitsu and Yoko Toguchi from Yomitan, to visit Hawaii and our Hawaii Okinawa Center.

HUOA DONATIONS

February 1 to March 31, 2015
HUOA sends a sincere ippee nifee deebiru to the following donors:

Walter Kuwasaki	In Memory of David Higa by Nakagusuku Sonjin Kai
Clarence & Lynn Y. Nakasone	In Memory of Betty Mitsuko Oshiro by Cathy Iha family of the late Takeji & Shizue Iha
Lillian Shimabukuro	In Memory of Ansei & Lily Uyeshiro by Susan T. Gibo
Rose T. Shiroma	
In Memory of Gertrude Cox by Anonymous	

Kokua In Kind
Yoneko Murata

Student Exchange

Chatan-Kadena Chojin Kai	Shay K. Yanagi dba Sky Painting
A. & F. Chinen	Volunteer Fund
Cliff Tamura	In Memory of Violet Ogawa by Hui O Lailima
Mark & Joan Teruya	

Okinawan Proverb

Selected by the Uchinaaguchi Class Members with Hijirida Sensei

A Proverb of the month:

* Katadii shai ya Utu ya Njiran
かたでいーしやいや うとうや んじらん

This Okinawan proverb is very similar to a Chinese one that is interpreted, "You can't clap with one hand only."

While it's not impossible to do things by yourself, much more success can be attained when working cooperatively with others.

Uchinaa-guchi (Okinawan language)

Word of the Month

March

ganshi-naa, n. A Ring of straw (or other material) rope placed on the head to cushion and balance heavy loads.

April

kee-in¹, vi. [kaeru] 1 To return; come back; go back; leave. 2 To go back; leave; be off. 3 To turn back; return to. 4 To come again.

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

HUOA SCHEDULE OF EVENTS

Mark Your Calendar!

HOT

"HAWAII OKINAWA TODAY" SCHEDULE

May 2015

- 4 Okinawan Festival Committee meeting, 7pm, HOC
- 8 & 9 Hui Alu's Kauai Okinawan Dance Festival; 5:30-10:30pm, Kauai's Veterans Center, FREE
- 13 Administration Committee meeting, 7pm, HOC
Executive Council meeting, 8pm, HOC
- 18 Okinawan Festival Food Committee meeting, 7pm, HOC
- 23 HUOA's 45th Annual Invitational Okinawan Golf Tournament, Pali Golf Course
- 24 HUOA's 45th Annual Invitational Okinawan Golf Tournament, Pali Golf Course Awards Banquet, 6:30pm, Jikoen Temple
- 25 MEMORIAL DAY-Office is closed
- 27 Board of Directors meeting, 7pm, HOC (Festival Scrips pick up - 6:30 pm)

June 2015

- 1 Okinawan Festival Committee meeting, 7pm, HOC
- 9-12 Children's Cultural Day Camp, HOC
- 10 Administration Committee meeting, 7pm, HOC
Executive Council meeting, 8pm, HOC
- 19 Senior Health & Fitness Fair; 9am-1pm, HOC, FREE
- 22 Okinawan Festival Food Committee meeting, 7pm

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: every 2nd Tuesday, 1pm*; every 4th Thursday, 7pm*

*for more information, please call 676-5400

Subject to Change (entries as of 4/11/15)

In 2015 our shows premiere on Saturdays at 7 p.m. and repeat the following Thursday at 5 p.m. every week on Olelo Community Media Channel NATV 53. All Olelo shows are also streamed live on the Internet at www.olelo.org. Some of our latest shows are available on-demand on the same website at: What's On-OleloNet Video On Demand-Culture and Ethnic.

May 2, Sat., 7 pm & May 7, Thurs., 5 pm - "Uchinaa Ji-No-Gukuru Mamuti Ikana," "Protecting The Spirit of The Okinawan Performing Arts," produced by Carly Akemi Namihira - Part One

May 9, Sat., 7 pm & May 14, Thurs., 5 pm - Show Nine of the 32nd Okinawan Festival held at Kapiolani Park on August 30 and 31, 2014. This episode features Kikue Kaneshiro Ryubu Kenkyu Kai and Tamagusuku Ryu Senjukai - Frances Nakachi Ryubu Dojo.

May 16, Sat., 7 pm & May 21, Thurs., 5 pm - "Uchinaa Ji-No-Gukuru Mamuti Ikana," "Protecting The Spirit of The Okinawan Performing Arts," produced by Carly Akemi Namihira - Part Two

May 23, Sat., 7 pm & May 28, Thurs., 5 pm - Show Ten of the 32nd Okinawan Festival held at Kapiolani Park on August 30 and 31, 2014. This episode features Yara No Ayagu & Yara No Eisaa of Kadena Town Okinawa, Nidaime Teishin Kai Hawaii Shibu & HUOA Sanshin Class, and Ryukyu Sokyoku Hozon Kai - Sarina Sokyoku Kenkyusho.

May 30, Sat., 7 pm & Jun 4, Thurs., 5 pm - Show One of "Tobe! Uta-Sanshin," Afuso Ryu Choichi Kai Hawaii - 30th Anniversary Performance at Hawaii Okinawa Center on October 18, 2014.

Jun 6, Sat., 7 pm & Jun 11, Thurs., 5 pm - Show Eleven of the 32nd Okinawan Festival held at Kapiolani Park on August 30 and 31, 2014. This episode features Chu Hisa, a production of Kenpi Ryugakusei Alumni, Okinawa's Banjo Ai accompanied by Jim Rock, Chinagu Eisa Hawaii and Kachashi 101 (Let's learn to do the Kachashi.)

Jun 13, Sat., 7 pm & Jun 18, Thurs., 5 pm - Show Two of "Tobe! Uta-Sanshin," Afuso Ryu Choichi Kai Hawaii - 30th Anniversary Performance at Hawaii Okinawa Center on October 18, 2014.

Jun 20, Sat., 7 pm & Jun 25, Thurs., 5 pm - Show One of "Chu Hisa - First Steps," a variety show presented by the Okinawan Prefectural Government Scholarship Recipients Alumni at the Hawaii Okinawa Center on November 24, 2013.

Jun 27, Sat., 7 pm & Jul 2, Thurs., 5 pm - "The Exhibition of Peace Messages from the Children of Okinawa" presented by the Okinawa Prefectural Peace Memorial Museum at the Serikaku Chaya in the Hawaii Okinawa Center, January 21-25, 2015.

(Note: The schedule is subject to change without notice.)

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