



# UCHINANCHU

THE VOICE OF THE HAWAII UNITED OKINAWA ASSOCIATION

www.huoa.org

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## 6<sup>th</sup> Worldwide Uchinanchu Festival (Taikai), October 26-30, 2016

Led by Okinawa Governor Takeshi Onaga himself, the Worldwide Uchinanchu Taikai Caravan rolled into the Hawaii Okinawa Center on May 9. There, when Governor Onaga stood up and curiously turned around, he was greeted by the enthusiastic faces of 475-plus eager participants of the 2016 *Taikai*, who were there to learn more of what to expect in Okinawa. With much appreciation, Governor Onaga extended his mahalo to everyone for coming to meet the *Taikai* Caravan and his personal *MENSORE* to the more than 1,200 Hawaii participants traveling to Okinawa in October.

The audience viewed the 2011 *Uchinanchu Taikai* video to get a taste of what is in store for them in October. Much information was shared and everyone was encouraged to continue checking their website: [www.wuf2016.com](http://www.wuf2016.com) for the most updated information.



Consul General of Japan Yasushi Misawa meets with Governor Takeshi Onaga.

Many countries—many dressed in their native costumes—will be marching in the Opening Parade on Kokusai Dori on October 26. With at least 1,200 participants from Hawaii attending the *Taikai*, we hope to have at least half of the group marching with us. Participants are encouraged to wear their special *Taikai Aloha* shirt and carry their club's banner. Others could just march and wave, play the *ukulele*, or dance the *hula* to show Hawaii's Aloha Spirit to our *Uchinanchu* friends. Please email: [jserikaku@hawaii.rr.com](mailto:jserikaku@hawaii.rr.com) to sign up. If you are going with a travel agency, please sign up with them and their entire list can be submitted to HUOA.

Do you play the *sanshin*? Organizers of the Worldwide Uchinanchu Festival hope to have at least 1,000 *sanshin* players perform during the Opening Ceremonies. Please go to their website: [www.wuf2016.com](http://www.wuf2016.com) to see the three songs that will be played and the instructions. Then, sign up with your travel agent or HUOA to join the group. Continue to check their website periodically for updates on events/dates.



FIRST STOP.....HAWAII! Governor Takeshi Onaga and the Worldwide Uchinanchu Taikai Caravan received a warm welcome at the airport by HUOA members!

Many events will take place at the Cellular Stadium throughout the festival days: The Opening and Closing ceremonies, the World Bazaar with exhibits from different countries, Traditional Performing Arts Workshops, Eisa Expo, Hatagashira Fiesta, and more. Other events will take place at the Okinawa Prefectural Museum, Okinawa Convention Center, Shuri Castle, and—a sight to see—the Ryukyu Dynasty Parade!



Governor Takeshi Onaga and members of the Worldwide Uchinanchu Taikai Caravan visited Hawaii Governor David Ige to reaffirm the strong bond between Hawaii and Okinawa. The Taikai Caravan members shared the events of the 6th Worldwide Uchinanchu Taikai with Governor Ige, who also received a personal invitation from Governor Onaga.

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## President's Message By Tom Yamamoto

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*Itsi Madin – Laulima,  
Forever Working Together*

Our organization has been blessed with members that have been selflessly devoting their time, energy and spirit in participating and assisting in the events that we have held thus far these past winter and spring months. I would like to extend my gratitude to all of you for climbing onboard on this journey in promoting our precious *Uchinanchu* culture.

Our connection to Okinawa remains strong as elected officials from the various city, town and villages periodically pay us a visit to reunite with our community and form new relationships. Last month, we welcomed the Mayor of Ginowan, Atsushi Sakima, who visited Hawaii enroute from Washington D.C. Ginowan Shijin Kai hosted a heartwarming reception to meet their members and reunite with his Sakima relatives.

A shining example of *Itsi Madin Laulima* was displayed at our "Weeding Party" on Saturday, May 7, as over 40 of our club and Executive Committee members volunteered to beautify our Takakura Garden and areas around our parking lot. It was an opportunity for those who attended to experience what our HUOA volunteer retirees do on a regular basis. It was plain to see that many hands working together can make a task lot more simple and faster to accomplish!

Our HOC home welcomed Governor Onaga and his *Sekai no Uchinanchu Taikai* Caravan staff on Monday, May 9, as they drew in hundreds of our *Taikai* participants who received information about the anticipated October event. The excitement has been building up among our delegation that will represent our unique Hawaii *Uchinanchu* culture. We encourage all of you who are attending the *Sekai no Uchinanchu Taikai* to purchase your *Taikai* aloha shirts, so we can march in the festival parade and bond together at the other ceremonies representing our "Aloha State."

On Sunday, May 15, the HOC hosted the PBS production of *Family Ingredients Okinawa* and an episode featuring chef Alan Wong. Both episodes took the audience through the challenges and successes of the lives of those featured, which eventually led to much success in their respective restaurants, noodle companies, and other businesses. *Family Ingredients* presents more than food and recipes. It shares unique family traditions that are preserved somewhere deep in the hearts of the family. This event could not have been possible without the joint efforts of PBS Hawaii, Sun Noodle Company, A Catered Experience (ACE), and all the volunteers who once again came together to plan, coordinate and participate in this great event.

Together, Hawaii and Okinawa continue to build bridges for the future as the Hawaii-Okinawa Student Exchange Program begins Phase II of its 26<sup>th</sup> year. The impact this program has on the students—and chaperones as well—is quite amazing, as new cultures are discovered, family customs are shared, and relationships are formed that last an eternity!

As we near the halfway point of the year, we prepare for our upcoming events such as our club picnics, the 34<sup>th</sup> Okinawan Festival, the Haari Boat Race, and many others. On behalf of the HUOA, thank you for your support and aloha! Let's continue to share our spirit of *Itsi Madin – Laulima, Forever Working Together* as we look forward to the rest of our year.

*Ippee Niffee Deebiru!*

### 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 [huaa@huaa.org](mailto:huaa@huaa.org). Uchinanchu reserves the right to edit all material for clarity and accuracy.

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#### ADVERTISING INFORMATION

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

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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 *ipppee niffee deebiru* to the following donors. Mahalo for keeping *Uchinanchu* alive and thriving.

*Uchinanchu Donors April 1 To May 31, 2016.*

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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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Please include this form with your donation and send to:

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## 2016 CALENDAR OF EVENTS



*The year at a glance!*



- July 9 "Chura Shigata," Ryusei Honryu Ryuko Kai, 2pm HOC
- July 13 Arrival of "Peace Boat" passengers to HOC
- July 22 Arrival of students from Ginoza Village
- July 24 Hui Makaala Scholarship Luncheon & Fashion Show, Hilton Hawaiian Village
- Aug. 3 Arrival of students from Nago Jr./Sr. High
- Aug. 4 Pau Hana Concert, HOC
- Aug. 13 HUOA Community Outreach, Susannah Wesley Center
- Aug. 18 Arrival of students from Yaese Town
- Aug. 20 Hui Okinawa's Haari Boat Festival, Hilo
- Sept. 3,4 Okinawan Festival, Kapiolani Park
- Oct. 26-30 Worldwide Uchinanchu Taikai in Okinawa
- Nov. 26,27 Winter Craft Fair, HOC
- Dec. 4 Legacy Awards Banquet, Hilton Hawaiian Village
- Dec. 7 Evening in Waipio Craft Fair, HOC

*Check HUOA website – [www.huaa.org](http://www.huaa.org) for more information.*

# Haari Boat Festival Coming to Hilo August 19, 20

This year's Haari Boat Festival will be held on August 19 and 20 at the Wailoa State Park in Hilo. Practice sessions for registered teams will be held on August 19 from noon to 5 p.m. The races and festivities will be held on the 20<sup>th</sup>. An after-party will cap off the Haari Boat Festival that evening at Wailoa State Park.

Teams will be paddling for bragging rights in three divisions: Open, Novice and HUOA Clubs. Awards go out to the top three teams in each division. Registration is currently open but will close after we hit a cap of 32 teams.

The theme of Hui Okinawa's Haari Boat Festival is influenced by the *haarii* or *haaree*, held annually throughout Okinawa. The *haarii*, also known as the sea god festival, is traditionally held on May 4 of the lunar calendar in Okinawa. The origins of the *haarii* date back to the 14<sup>th</sup> century as a festival to pray for bountiful catches, bless fishermen with safe voyages at sea, and to signify the end of the rainy season. *Haarii* events in Okinawa showcase the skill, endurance, power and bravery of seamen that maneuver the *sabani*, or fishing boats, with speed, precision and grace.



Although the *Haari* Boat Festival does not strictly adhere to the traditions of the *haarii*, we would still like to recognize and respect the origins of this time-honored festival. In this regard, we hold the Haari Boat Festival not as a traditional *haarii*, but as a celebration of various aspects of Okinawan culture through the spirit of camaraderie, friendly competition, time with family and friends, fun and laughter, delicious food and performing arts.

The Haari Boat Festival is sponsored by Hui Okinawa, the Hawaii Tourism Authority, and County of Hawaii. For more information, or to obtain a team entry form, visit the event website at: [www.haariboatfestival.com](http://www.haariboatfestival.com) or call Margaret at (808) 895-0994.

# 2016 Okinawan Festival Needs Your Help!

By Vince Watabu, Okinawan Festival Chair

Once again, we are asking for your help in setting up and breaking down of the Okinawan Festival. The following are the dates and times:

Tuesday-Friday (August 30-September 1) 8 a.m. to 4 p.m.

We need able-bodied volunteers to help unload our two Matson containers that hold all of the Festival supplies, fixtures and equipment. We also need help to build the backdrop for the stage, lay flooring, building of the Andagi stands, and other platforms. Besides helpers, we are looking for electricians, plumbers, construction workers, and forklift operators.

Make sure to bring tools if you have them: hammers, drills, wrenches, shovels and gloves... and make sure to wear shoes.

Monday (September 5) 8 a.m. to 1 p.m.

Need to breakdown and fill the two Matson containers and clean up the Festival grounds

If anyone is available to help, please call the HUOA office at 676-5400. Let's all pitch in to make the 2016 Okinawan Festival a successful one!



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



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# Family Ingredients – A Benefit Premier For HUOA

On May 15, hundreds filled the Hawaii Okinawa Center to enjoy the unique benefit premier of the national PBS series, *Family Ingredients*. What a fantastic evening it was, starting with the resounding drums of Chinagu Eisa Hawaii as they presented their Call to Celebration.

Leslie Wilcox, President and CEO of PBS Hawaii, was thrilled to see the big turnout. She welcomed everyone on behalf of Pacific Islanders in Communications, PBS Hawaii and *Family Ingredients*. These sponsors and producers gave the Hawaii Okinawan community the opportunity to be the first to view the Okinawa episode featuring Hisae Uki of Sun Noodle.

In this episode, chef Ed Kenney and co-host Hisae traced her favorite childhood food memory, *Soki Soba*, back to its origins in Okinawa. *Soki Soba* is the quintessential comfort food of Okinawa and every *soba* shop has its own signature style. The show follows Ed and Hisae as they explore *soba* shops in search of the perfect bowl of *soba*.



HUOA's Okinawan Festival Soba Queen Sandy Kaneshiro prepares huge pots of broth for Okinawa Soba.

The *soki*, or pork, provided the queue to introduce the "Pigs from the Sea" story. The story starts with the relief effort from Hawaii and ends at White Beach in Okinawa, where Ed and Hisae meet 85-year-old Zensho Arakaki. He was at the dock in 1948 when the pigs came ashore. This historically significant story is virtually untold to the national audience, but it will be heard in homes across the country this summer thanks to this program.

After viewing the episode, our "Soba Gang"—decked out in *bingata* aprons, *hapi* coats, and *hachimaki*—personally delivered Okinawa Soba to all of our guests who were already munching on the *ono andagi* that Patrick Miyashiro and his Hawaii Taiko Kai members produced.

What an operation.....more than 30 volunteers from the Executive Council, Tomigusuku Club, and friends prepped the *soba* bowls with ingredients donated by Uki-san from Sun Noodle. They then took the bowls to Sandy Kaneshiro's



Kent Billings' creative Andagi Express.



Dan Nakasone and his production crew won a regional Emmy for the pilot of "Family Ingredients."

"Soup Gang" to fill with savory hot broth.

During the "Okinawa Soba break," Jon Itomura and Eric Nitta's Hawaii Okinawa Creative Arts (HOCA) members presented their famous *Shishi Mai* performance. Then, joined by Chinagu Eisa, a lively performance of *Shinkanucha* was enjoyed by all.

All this was quite new to Leslie Wilcox, who exclaimed, "The onstage dances and other performances were terrific... lots of pageantry and martial arts action! I also really enjoyed watching people's grins and laughter as they took in the entertainment."

The second show was most enjoyable with Chef Alan Wong



Patrick Miyashiro and his fellow Hawaii Taiko Kai members make andagi for sale.

and Ed Kenney exploring Japan, the home of Chef Wong's mother.

The *Family Ingredients* series will debut on Wednesday, June 22 at 7:30 p.m. on PBS Hawaii. The Okinawa episode will air on June 29 at 7:30. A schedule accompanies this article, or you can go to: <http://pbshawaii.org/family/ingredients/> for the broadcast schedule.

A very special *Mahalo* to *Family Ingredients*' co-producer Dan Nakasone who was instrumental in providing us this opportunity to experience the show and be the first to view *Family Ingredients* - Okinawa!



The happy crowd gets ready to "kachashi" at the end of a wonderful evening!

Continued from page 4

# Family Ingredients TV Listings

Series starts on Wednesday, June 22 at 7:30 pm on PBS Hawaii.

**FAMI101: Hawaii – Poi I 30 min**

Wednesday, June 22 at 7:30 pm and 11:30 pm - Sunday, June 26 at 4:30 pm

Hawaiian cuisine is blazing its way into kitchens across America with exciting flavors and ingredients, but the most famous Hawaiian dish is the one that is most misunderstood.

**FAMI102: Okinawa – Soki Soba**

Wednesday, June 29 at 7:30 pm and 11:30 pm – Sunday, July 3 at 4:30 pm

Okinawan Soba is not to be confused with Japanese soba. The blend of noodles, soup and pork spare ribs embody the spirit of the Okinawan people and the complex history that make up its islands.



Co-hosts Hisae Uki of Sun Noodle and Chef Ed Kenney ascend the stairs to Okinawa's Shuri Castle.

**FAMI103: Tahiti – Poisson Cru**

Wednesday, July 6 at 7:30 pm and 11:30 pm – Sunday, July 10 at 4:30 pm

It started because they said it couldn't be done. Polynesians navigated their world on canoes following the stars. Modern seafarers proved it was true. Meet a crewmember on the Hokulea worldwide voyage traversing the planet with a stop at his ancestral home. A family moment to remember and a dish never to forget.

**FAMI104: California – Pipi Kaula**

Wednesday, July 13 at 7:30 pm and 11:30 pm – Sunday, July 17 at 4:30 pm

At one time, the Hawaiian cowboys were considered some of the best cowboys in the world. They also made the most tender beef jerky called pipi kaula. We'll trace the origins of the Hawaiian cowboy lifestyle to the adobes of California and discover how these traditions of music and food are still enjoyed today.

*(Two-week break for the Democratic and Republican national conventions)*

**FAMI105: Japan – Miso Soup**

Wednesday, August 3 at 7:30 pm and 11:30 pm – Sunday, August 7 at 4:30 pm

In Japan, miso factories are like microbreweries in America. Chefs Ed Kenney and Alan Wong search for the finest ingredients and dive deep into the origins of Wong's favorite childhood dish, Miso Soup.

**FAMI106: Puerto Rico – Arroz con Gandules**

Wednesday, August 10 at 7:30 pm and 11:30 pm – Sunday August 14 at 4:30 pm

Puerto Rican pride thrives in Hawaii. Chef Ed Kenney meets up with entertainer Tiara Hernandez's whose family grew up in Waikiki showrooms and follows a culinary path to a country she's never seen to learn more about her heritage.

Series will encore on Wednesdays and Sundays at the same times starting on August 17.

*Thank you, Sun Noodle and President Hidebito Uki for your generous "noodle" donation to the HUOA Family Ingredients fundraiser.*

## HONORING THOSE WHO PAVED THE WAY

Here's to our pioneering ancestors who immigrated to this country, seeking the American dream. With only their family name and the shirt on their back, they did what they had to do, so that we, their descendants, can do what we want to do today.

Each one of us has a story to tell about our family history ... and every story has a message. The one theme that runs through each of our stories, including that of the Kuba family, is that with resilience, grit, and determination our forefathers provided for their children a better life than their own.

For many of us, third generation and beyond, little remains besides our family name, that carries on the spirit of our forebears.

Thus, the name "Kuba awamori" pays tribute to all immigrant pioneers who came before us, seeking a better life.

They were living examples of sacrifice, hard work, and never giving up in the face of adversities.

Each generation shoulders the responsibility to see the next succeed

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# The Okinawan Beat Echoes Throughout our Community

The Hawaii Okinawa Center (HOC), the home of our Hawaii United Okinawa Association, sits in the heart of Waipio Gentry. For the past 26 years, the neighboring community has been a great support to our organization and the events that we hold at the HOC.

One individual who has been a member of the HUOA and an integral part of the



Students at Kanoelani Elementary School are ready to perform.

has been instructing *taiko* at Kanoelani Elementary School after school and during the summer months.

The resonating beat of the *taiko* and *paranku* echo through the halls of Kanoelani Elementary School as its students, who are comprised of a wealth of ethnicities, put their heart into learning Okinawan *taiko* drumming and *bon* dance. Experiences like this are where one becomes “Okinawan at Heart!” Although Sensei Calvin Nakama resides in Aiea, he shares his talent with the students of Kanoelani Elementary knowing that many of them live near our HOC.

Students are taught hand and foot motions and, more importantly, the origin and meaning of each song they perform. Practices during the regular school year are held after school on Fridays from 2:15 to 4 p.m. During the summer, the dedicated students practice on Thursdays from 2:15 to 4 p.m. Performances have included the McTeacher’s Night at the Waipio McDonald’s and at Kanoelani for their End of the Year assembly.

We would like to thank Calvin Sensei for reaching out to the Waipio Gentry community and sharing the *Uchinanchu* Spirit of Aloha!



Sensei Calvin Nakama also instructs HUOA’s Kobudo Taiko Class at HOC.

Okinawan performing arts community is making a strong effort to give back to the Waipio Gentry neighborhood. For the past two years, Sensei Calvin Nakama

## HUOA “Weeding Party” at the Hawaii Okinawa Center

An energetic crew of some 45 volunteers from various member clubs and our Executive Council arrived by 7 a.m. on a Sunday morning armed with buckets, tools, weed whackers, and more. They immediately tackled the overgrown weeds behind the waterfall area, the Takakura Garden, and raked/picked up dried leaves along the sidewalk. Much was accomplished by this small army of hardworking volunteers in the intensive two-and-a-half hour session and we truly appreciate everyone’s help!

All work and no play is NOT the Okinawan way, of course... so, everyone there also had a fabulous time in the Serikaku Chaya munching on the goodies that folks brought to share and enjoyed the fellowship amidst much laughter. We all agreed that we should do this around once per quarter.

Mahalo!

Mahalo to George Takamiya, Chatan/Haneji Club, and Tom Nakasone, Nishihara Chojin Kai, for responding to our call for help in the last *Uchinanchu* newsletter. We are in great need of assistance from anyone willing to weed, rake leaves, trim hedges, mow the lawn, and so forth. If you are able to dedicate at least a few hours per week to help to maintain our Takakura Garden, please call 676-5400 and join us.



# Ryukyu Sokyoku Koyo Kai, Hawaii Shibu 40<sup>th</sup> Anniversary Concert

By Co-Chair Bonnie Miyashiro Photos by David Shimabukuro, *One Moment In Time*

Okinawans have long treasured their music and dance. In 1906, six years after the Okinawans arrived in Hawaii, classical music was first introduced by Ryohei Nakama on Kauai. By at least the 1920's there were kotoists who performed their

This historic event was led by Steering Committee Chair Dexter Teruya and Stage Director Brandon Nakasone. Ms. Keiko Ura provided her expertise and leaders and members of Hawaii's performing arts and community groups, family and friends



Opening ensemble, Ryukyu Sokyoku Koyo Kai Hawaii Shibu 40<sup>th</sup> Anniversary Performance.

instruments, too. However, it was not until 1976 with the encouragement of the Ryukyu Sokyoku Koyo Kai (formerly known as the Nomura-ryu Sokyoku Koyo Kai) headquartered in Okinawa, that the Hawaii Chapter was established.

In the Hawaii Chapter's 40-year history, it has supported other *uta-sanshin* musicians and groups' endeavors. However, it had never held a major event for the chapter.



Shiban and Kyoshi certification and titles were awarded to seven Hawaii members.

Therefore, after two years in the making, the Hawaii Chapter held its first concert on April 10 at the Hawaii Okinawa Center. It was the chapter's opportunity to honor and express its heartfelt appreciation to the first officers, instructors and members who established the chapter. Otoyo Izumigawa Sensei was the first chapter presi-



President Tom Yamamoto presents Congratulatory Certificate to co-presidents Bonnie Miyashiro and Jane Kaneshiro.

dent and three senior instructors served as different advisors. They were Yoshiko Kawakami Sensei, Nae Nakasone Sensei and Shizuko Kiyabu Sensei.

Forty-one Hawaii members, including three who returned from Okinawa, Utah and Maryland, filled the stage in several ensembles. The Chapter was extremely honored to have President Kazuko Yamada Sensei and her entourage of 22 stellar members and Los Angeles Chapter President Katsuko Teruya and four of her members join the ensembles.

Hawaii's outstanding musicians of *uta-sanshin*, *taiko*, *kucho* and *fwanso* provided the accompaniment for the musical ensembles and the dance numbers. Leaders of Hawaii's *eisa* and dance academies graciously accepted invitations to perform representative numbers from Okinawa's classical and traditional repertoires.

also gave their support and assistance for the success of the event. Masters of Ceremonies, Cyrus Tamashiro (concert) and Jon Itomura (Aloha Party) kept performers and audience connected and enjoyably well-informed.

Hawaii's principal media organizations also played important roles in the research and coverage of this concert. We are especially grateful to the support and efforts extended to our chapter and the 40<sup>th</sup> anniversary concert by the Hawaii United Okinawa Association.

Another highlight of the program was the awarding of the *Shiban* and *Kyoshi* certification and titles to seven Hawaii members. The new *Shiban* are Derek Fujio, Kazuko Ito, Sara Nakatsu, Kazumi Iho and Ruth Oshiro. *Kyoshi* awardees are Kathy Shigemura and James Edmondson.

The evening was capped with an Aloha Party after the concert. We were honored by Consul General of Japan, the Honorable Yasushi Misawa and Mrs. Yoko Misawa, who joined us for dinner. The evening's program was organized by members of Shinka and Chinagu Eisa.

The Chapter's eight member clubs, including Jane Kaneshiro Sozan Kai, Miyashiro Soho Kai, Toyoko Toma Sokyoku Kai, Kaya Hatsuko Kaya Sokyoku Kyoshitsu, Yamashiro Yoneko Sokyoku Kenkyu Kai, Yasuko Arakawa Aki no Kai, Sunny Tominaga Sokyoku Sanyuu Kai and Miyasato Chieko Sokyoku Kai wish to thank everyone for their cooperation, encouragement and assistance for this memorable event. We ask for everyone's continued guidance and support for the future development of *Ryukyuan koto* music in Hawaii. 🇺🇸

## They Arrived!

Twelve high school students and chaperones from Hawaii received a warm welcome by the Okinawa Prefectural Government Board of Education staff and Takayama-san from the Okinawa Hawaii Kyokai when they landed in Naha! 🇺🇸



# Bridging from Generation to Generation - For Our Children!

# Ikuu Madin

A CAPITAL CAMPAIGN OF THE HAWAII UNITED OKINAWA ASSOCIATION

## CALLING ALL CLUBS!

### Member Clubs Find Creative Ways to Contribute

As the Hawaii Okinawa Plaza works to secure tenants as a requirement by our lenders, HUOA Member Clubs are stepping up in solidarity to participate in the Ikuu Madin: 200 for Two Million Club! Since its inception, 60 members and clubs have committed to a donation of \$2,000 a year for five years. Now, Member Clubs are further rising to the challenge, asking for update meetings to their Clubs, and looking for ways to contribute from both individual levels and as a Member Club. Those who participate will be recognized on a digital screen at the Hawaii Okinawa Plaza, along with the various project contributors over the years and our many supporters from Okinawa.

To date, Hui Makaala, Ginowan Club, Hui O Laulima and Hui Alu have made contributions to this campaign and/or identified a pledge schedule. After recent presentations to Club Presidents and Member Clubs, we are thrilled to announce Oroku Azajin Kai, Gushikawa Shijinkai, Okinawa Genealogical Society of Hawaii and Yomitan Club are exploring ways to “laulima” for our future!



*Kent Yamauchi recently presented a check for \$10,000 on behalf of Hui Alu to Chris Shimabukuro and HUOA President Tom Yamamoto. Ippee Niffee Deebiru!*

The display of laulima and sharing of ideas by Member Clubs are again proving the resolve of our community to roll up our sleeves and find a way to together make this commitment to our future generations! Some Clubs are finding the best way is to break down their pledges over five years. Larger Clubs are looking at increasing dues by \$5 only for the next five years to raise a portion of the donation. Both Large and Small Clubs are asking members to donate \$20 per family per year over the next five years. Still others are considering larger personal contributions by Club Members who are able to do so, while others are looking at a mini bake sale or Club Garage Sale to raise the balance of contributions. On top of contributions, many of you have presented acquaintances who could be potential tenants. There are so many ways to help—your dedication and the momentum you’ve created are both inspirational and moving!

In 1990, the same feeling of laulima was felt in our communities to create the Hawaii Okinawa Center in honor of our Issei. As we face the future, our laulima and steps we take today will ensure our children, grandchildren and great grandchildren can thrive through our cultural programs and facilities for years to come! If you want more information on the project or have a creative thought on how you or your Club can laulima, contact Mark Higa at [gajimaru808@gmail.com](mailto:gajimaru808@gmail.com) or HUOA at [edhuoa@hawaii.rr.com](mailto:edhuoa@hawaii.rr.com).

*Ippee Niffee Deebiru* as we continue to make this happen together!

## Our Supporters



### Hawaii Okinawa Plaza Club 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.)*

- |  |   |  |
|--|---|--|
| ALOHA TOFU INC., PAUL UYEHARA                        | RALPH & JEAN IGE  | NORMAN & RENETTE NAKASONE  |
| NANCY AKAMINE ARIZUMI, CLAIRE MATSUMOTO, WILMA OGIMI | RICHARD IHA, JR.  | RUTH OSHIRO  |
| ARASHIRO OHANA                                       | YURIKO INAMINE  | YOSHIMORI OSHIRO   |
| GEORGE BARTELS, JR. & DOREEN BARTELS                 | JON ITOMURA   | YASUO AND CHIYO SADOYAMA   |
| DR. GLENN M. & LUCILLE K. BIVEN                      | ARTHUR KANESHIRO  | THE FAMILY OF AKIRA & JANE SAKIMA  |
| FORD & DANEIL CHINEN                                 | RODNEY & CAROL KOHAGURA   | JANE SERIKAKU  |
| DR. DORIS CHING                                      | PAUL Y. & KRISTI KOMEIJI  | CHRIS & SHIORI SHIMABUKURO   |
| ALTON CHUNG  | THE FAMILY OF RICHARD AND KIYOKO KUBA - LUI, CHUNG, MORIKAMI, KUBA-HORI | HERBERT & LILLIAN SHIMABUKURO  |
| FURUGEN FAMILY LTD. PARTNERSHIP                      | ASAKO KUWAZAKI  | KAREN KEIKO TAMAE & AKIRA SUGIKAWA; ROY, DAWN & MAKANA SUGIKAWA; JANET & NEAL YAMANOUCHI |
| GINOWAN CLUB   | MIKI & BRIAN MAESHIRO   | CYRUS & ANN TAMASHIRO  |
| CHRISTINE & STANLEY HIGA                             | MAVIS MASAKI  | GEORGE & EMELINE TAMASHIRO   |
| GLADYS MATSUE HIGA TRUST                             | DWIGHT T. MATSUDA   | CHARLES T. TOGUCHI   |
| LAVERNE HIGA   | ROBERT T. MATSUDA   | LINDA TORIGOE  |
| MARK & HANAE HIGA                                    | SALLY & HISASHI MATSUMOTO   | DARRYL UEZU  |
| MILDRED HIGA   | GUY MIYASHIRO   | MAURICE & JEAN YAMASATO  |
| DR. KYOKO HIJIRIDA                                   | LAWRENCE & ALICE MORISAKO   | KENNETH & HELEN YANAMURA   |
| HUI ALU, INC.  | CATHERINE MORISHIGE   | BOB YONAHARA   |
| HUI MAKAAALA   | MARK MUGIISHI   | HAROLD & ELSIE YONAMINE  |
| HUI O LAULIMA  | CAROL & JACKSON NAKASONE  | IN MEMORY OF KENNETH K. & HAZEL C. UEHARA  |
| JOCELYN IGE  | KAREN NAKASONE  |  |
|  | MITSUKO TOGUCHI NAKASONE  |  |

# Our Supporters

Continued from Page 8



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 \$211,188 in gifts for the building of the Hawaii Okinawa Plaza. The amount includes a generous donation from our friends in Okinawa of \$180,018. We would like to acknowledge the leadership and support received from Okinawa businesses and individuals. The Okinawa HOP fundraising team is led by Mr. Asami Ginoza.

Our 200 FOR 2M CAMPAIGN continues to grow, we currently have 60 committed members. We would like to welcome the family of the late Kenneth K. and Hazel C. Uehara and HUOA member club Hui Alu., Inc. from Kauai. 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 April 6, 2016 to May 31, 2016.*

Aloha Tofu Inc. (2)	The Benevity Community Impact Fund on behalf of Jason Tokuda (2)	In Memory of Francis Funakoshi by Ginowan Shijin Kai	In Memory of Robert T. Higa by Kita Nakagusuku Sonjin Kai
Sumiko N. Cheng	Harold M. & Elsie A. Yonamine	In Memory of Henry Shinyei Higa & Gladys Matsue Higa by Gladys Matsue Higa Trust	In Memory of Mrs. Kaneko Sueyoshi by Ginowan Shijin Kai
Hui Alu, Inc.	Maurice & Nancy Yonamine		In Memory of Kenneth K. & Hazel C. Uehara by Alan Uehara, Patricia Nakama, Lorraine Araki (2)
Leona Kushi	Noboru Yonamine		
Karen Tooko Nakasone (2)			
Takeo & Betty Y. Shimabukuro (2)			

# Preserving Our Legacy

2015 TO 2016-ANNUAL GIVING PROGRAM



The Hawaii United Okinawa Association is extremely grateful to the over 807 friends that have displayed their "Iaulima" with a generous gift to our annual giving. Your tax-deductible donations allow us to continue to educate and share our Okinawan culture with the people of Hawaii. We look forward to hearing from many more of you in the coming months. As of May 31, 2016 we collected \$110,670. *Ippee Nifee Deebiru!*

*The following list of donors reflect contributions from April 1, 2016 to May 31, 2016.*

## SILVER (\$500 TO \$999)

Maurice & Nancy Yonamine  
In Memory of Zenichi & Chiyoko Chibana  
In Memory of Raymond T. Tengan by the  
George T. Chinen Family

## CONTRIBUTOR (\$100 TO \$299)

Anonymous

Schwab Charitable for Tora Miyasato  
Ethel Serikaku  
In Memory of Kay Keiko Miyasato by Doreen  
Miyasato  
In Memory of Kay Keiko Miyasato by Ruby  
Miyasato

## FRIEND (\$99 AND BELOW)

Anonymous (2)  
Harriet M. Ajimine  
Masatoshi Shimabukuro  
Ken M. Takemoto (2)  
J. Wheeler



## HUOA DONATIONS

*April 1 to May 31, 2016*

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



NK & DM Arakawa	In Memory of Hiroshi & Edward Yamashiro by Tsuneo Yamashiro
Alton Oshiro	In Memory of Kyutaro & Ushi Yamashiro by Eleanor H. Husnick
Clement Oshiro	In Memory of Nobu Yogi by Calvin Ebisuya
Clifford Nohara	In Memory of Nobu Yogi by Owen & Amy Goto
Ryukyu Sokyoku Koyo Kai Hawaii Shibu	In Memory of Nobu Yogi by Allan & Bev Kaneshiro
In Memory of Stanley & Evelyn Ajifu by Brass & Susan Ajifu	In Memory of Nobu Yogi by Clara & Lee Kaneshiro
In Memory of Roy H. Higa & Yomitan Club	In Memory of Nobu Yogi by Irene Kawasaki
In Memory of Kikue Kaneshiro by Col Ronald R. & Mrs. Agnes Ushijima	In Memory of Nobu Yogi by Ken Kimura Ohana
In Memory of Kaoru Oshiro by B.J. Kahapea	In Memory of Nobu Yogi by Marge Kodama
In Memory of Guy Nakamoto by Yomitan Club	In Memory of Nobu Yogi by Mr. & Mrs. Gilbert Mikami
In Memory of Raymond T. Tengan by Jerry & Eva Bohannon	In Memory of Nobu Yogi by Mr. & Mrs. Jizo Oshiro
In Memory of Raymond T. Tengan by Wayne T. & Ruth R. Okubo	In Memory of Nobu Yogi by Larry & Kathy Souza Jr.
In Memory of Raymond T. Tengan by Edith T. Richardson	In Memory of Nobu Yogi by Mako Tashima

## KOKUA IN KIND

David & Bertha Arakawa

## FAMILY INGREDIENTS

Karleen Chinen, Joyce Chinen & Amy Higa



# CLUB NEWS

*Our Clubs, Our Future*

## 2017 Hui O Laulima Cultural Grant Applications Available

Hui O Laulima is pleased to announce that applications for the 2017 Cultural Grant are being accepted. All prospective grant projects/activities should take place from January through December, 2017, and recipients of this Grant must expend their money within that calendar year. Grants and scholarships have been awarded by HOL since 1984 and total more than \$158,000. Deadline for submission is August 31, 2016.

Hui O Laulima is a women's organization promoting the Okinawan culture and true to its spirit of "giving a helping hand", has continued to perpetuate and preserve its culture by awarding grants to individuals and groups who share the same desire. These qualities, as well as leadership ability and participation in community service will be considered of all applicants.

**Criteria for selection include:**

- Interest in the study, perpetuation and promotion, including goodwill projects of Okinawan culture (music, dance, art, or other forms of artistic expressions) language and history;
  - Leadership ability;
  - Community service;
  - Acceptance to study under a recognized instructor of Okinawan culture, language and/or history;
  - Participation in programs for the promotion and perpetuation of Okinawan culture;
  - Financial need;
  - Overall potential for success;
  - Clarity of goal(s); and
  - Two letters of recommendation from individuals other than relatives.
- Monies cannot be used for purchase of costumes, equipment and supplies for personal use. The club or organization shall retain ownership of said costumes, equipment and/or supplies.

Please direct inquiries and/or requests for application to:

Karen Fuse, Chairperson  
 1525 Ahuawa Loop  
 Honolulu, Hi. 96816  
 Phone: (808) 735-4523  
 kcfuse@hawaii.rr.com

## Hawaii Sashiki-Chinen Doshikai (HSCD)

By Doreen Yamashiro

The traditional Okinawan proverb, "Tusui Ya Takara," means that our "elders are treasures to us." This proverb is the perfect caption for the photo taken of the 80-plus-year-old members of the Hawaii Sashiki-Chinen Doshikai at their *Shinnen Enkai* on February 27 at the Hawaii Okinawa Center. Members of all ages enjoyed an evening of fellowship, a delectable dinner, and rousing entertainment. After a wel-



come by President Joan Gushiken, a gracious invocation was delivered by Joan Doi.

A video presentation of Part 2 of the HSCD history project was shown. Entitled, "Our Nisei: The Legacy Lives On" featured interviews of nisei and long-time members Stanley Nakamura and Katsuo Yamashiro.

Part 1 of the HSCD history project, "Our Issei: From Okinawa to Hawaii" was shown at the 2015 *Shinnen Enkai*. Ed, Charlotte, and Ryan Unten enlivened the party with their "Fukubukuro - Mystery Bag" contributions. The melodious sounds of Keith Nakaganeku and Calabash warmed hearts with familiar Okinawan, Japanese, and Hawaiian tunes. At the end of the evening, a wonderful surprise announcement was made by James Serikaku and daughter Cheryl Sasaki, who invited everyone to celebrate the 100<sup>th</sup> anniversary of the solo flight by Shigeru Serikaku. *Ippee Nifwee Deebiru* to the following members for all their dedication in assisting with our annual *Shinnen Enkai*: Kate and Dick Ardon, Eileen Tonaki, Mike and Frances Serikaku, Evelyn Nakamura, Senjin and Mary Ueunten, Katsuo and Jean Yamashiro, Lynn

## Oroku Azajin Club

By Natalie Teruya

Aloha from the Oroku Azajin Club! In March, the club got together for its 93<sup>rd</sup> Annual Shinnen Enkai. Over 200 members, including 25 of our *kerokai* members, came out for lunch, yummy desserts, and good music.



We also welcomed new board members Scott Arakaki, Clarisse Kobashigawa, and Matthew Taira. As president, Scott made a speech to the members that emphasized the need for the next generation, the younger generation, to get involved in club events. With that thought in mind, we introduced members to our recently launched



Front Row (L-R): Marjorie Uyebara, Tsutoe Taira, Frances Kakazu, Doris Sheppard, Jane Taira, Margaret Takara, Dorothy Alvarado, Takako Teruya, Ethel Teruya, Yoshino Teruya, Judy Uehara, Barbara Uehara, Myrtle Yoshioka, Violet Irinaka, and Alice Masutani  
 Back Row (L-R): Hitoshi Irinaka, Walter Eto, Wayne Arakaki, Masao Masutani, Fredrick Takara, Seikichi "Chic" Takara, Edwin Teruya, William Teruya, Masaichi Uehara, and James Uyebara.

Facebook page. Since its launch, it's been exciting to see our young and even not-so-young members start to share all things Oroku with family and friends, near and far! To all our *Urukunchu* young and old...stay engaged, stay involved, and we hope to see you at the picnic in July! Find us on Facebook and Instagram!

The Oroku Azajin Club Officers, Board members and Advisors approved to pledge \$10,000, (\$2,000 per year over five years) to HUOA's Hawaii Okinawa Plaza project. A modest increase in membership dues and member donations will help fund the pledge. In addition, the club will continue to encourage its members, families and friends to make additional personal pledges to see the project to completion.

and Frances Nakamura, Joan Gushiken, Stanley Nakamura, and Doreen Yamashiro.

On April 24, the family of "Sashiki Flyer" Shigeru Serikaku, for whom the Serikaku Chaya was named, welcomed the local Okinawan community to celebrate the 100<sup>th</sup> anniversary of his memorable accomplishment of piloting his self-built airplane in 1916. Photos and accounts of this historic event were displayed for all to marvel at. The audience was delighted to hear reminiscences of his father from the usually reserved James Serikaku. Congratulations to the Serikaku family for honoring the memory of Shigeru Serikaku and his place in Hawaii's history.



James Serikaku



# Ginowan News

## Hawaii Visit by Ginowan City Mayor Atsushi Sakima

By Jane Nakamura

Ginowan City Mayor Atsushi Sakima made a very busy one-day stopover in Honolulu in late April. Mayor Sakima arrived in Honolulu around 4:15 p.m. on April 28 enroute home to Okinawa from Washington, D.C. After a long flight, Mayor Sakima and his staff had a relaxing dinner with HUAOA notables. Mayor Sakima was accompanied by Director of Base Policy Relations Kouji Suzuki, Deputy Director of Base relations Hideto Isa, and Interpreter Hiroko Tamaki.

After a full day of business on April 29 visiting military facilities, Mayor Sakima visited the Pacific Aviation Museum and the Battleship Missouri Memorial. With the help of Elayne Funakoshi, a docent at the Pacific Aviation Museum, Mayor Sakima was able to do a short visit of the museum. The museum staff was most gracious, welcoming the mayor and his staff and providing a special Japanese-speaking guide, which made the visit very interesting and informative.

The next stop was the nearby USS Missouri Memorial, which had closed by the time he arrived. Luckily, Mayor Sakima was allowed to enter the premises and see the Mighty Mo from the dock. That evening, the Ginowan Club hosted a dinner for Mayor Sakima and his staff at the Fook Yuen Seafood Restaurant.

Dinner was enjoyed by 31 people, only limited in number by the size of the room and the short planning time. The food was excellent and the ambiance of warmth and congeniality made for a very relaxed visit. Mayor Sakima presented the club with a very generous gift and also invited all who are attending the Worldwide Uchinanchu Taikai in October to a reception by the city. In his short speech, Mayor Sakima revealed his con-

nection to Hawaii as one of kinship. He introduced his Hawaii resident grand aunt Janet Umemoto and her brother, grand uncle Edward Sakima, members of our Ginowan Club. The evening was too short. The following day, Mayor Sakima planned to visit Aulani prior to his noon departure for Okinawa.



(L-R): Janet Sakima Umemoto, Ginowan City Mayor Atsushi Sakima, Mayor's interpreter Hiroko Tamaki, HUAOA President Tom Yamamoto, and HUAOA Executive Director Jane Serikaku



Standing (L-R): Charlene Tamanaha, Jensen Tamanaha, Stanley Higa, Christine Higa, Rodney Kohagura, Tom Yamamoto, Roberta Umeno, Hideto Isa, Edward Sakima, Kouji Suzuki, Warren Miyashiro, Gail Crosson, Morris Umeno, Claire Matsumoto, Ellen Higa and Hiroko Tamaki. Sitting (L-R): Larry Morisako, Alice Morisako, Jane Chang, Edna Oshiro, Janet Umemoto, Jane Sakima, Mayor Atsushi Sakima and Betsy Miyahira. Sitting on floor (L-R): Patrick Miyashiro, Jane Nakamura, Carl Nakamura, Gail Fuller, and Sandra Nishimoto. Missing from photo: Randall Morisako and Jane Serikaku.

## Ginowan Shijin Kai News

By Sean Tamashiro

The Ginowan Club celebrated the beginning of 2016 with good food, talented entertainment, valuable prizes, and socializing with friends and family. Roberta Umeno (President), Sandy Nishimoto (Vice President), Charlene Tamanaha (Recording Secretary), and Garret Iha (Treasurer) were welcomed as this year's hardworking and dedicated officers. With our busy schedules, our annual *Shinnen Enkai* provides an excellent opportunity to reconnect with family and friends and wish everyone good fortune and health for this upcoming year.



Pillars of the Ginowan Club 90 years of age and older (L-R): Jane Sakima, Edna Oshiro, Jane Shiroma, Seiban Tamashiro, Jane Chang, Nancy Arizumi, Shigemasa Tamanaha, and Kiyoko Miyashiro.



**Reminder: Ginowan Picnic is on August 14.**

Hawaii Okinawa Creative Arts and Shisa Lion Dance performers electrified the Ginowan crowd with their sounds, colors, and coordinated movements.





The Hawaii United Okinawa Association and a philanthropic effort of ProService Hawaii visits the Susannah Wesley Community Center to share the *Uchinanchu Spirit* with our friends in this special area. As in previous outreach events, we humbly ask for your support in providing donations for: Children's Game Prizes, Monetary Contributions and Volunteers.



**ATTENTION:**  
**CALLING FOR DONATIONS AND VOLUNTEERS**  
**COMMUNITY SERVICE & OUTREACH DAY**  
**AT SUSANNAH WESLEY COMMUNITY CENTER**  
**SATURDAY, AUGUST 13, 2016 8:00AM TO 12:00PM**




**DONATIONS CAN BE DELIVERED TO THE HAWAII OKINAWA CENTER. PLEASE CONTACT BRANDON NAKASONE AT [brandon.nakasone@gmail.com](mailto:brandon.nakasone@gmail.com) FOR MORE INFORMATION ON HOW YOU CAN LEND A HELPING HAND.**



# HUI MAKAAALA

47th Annual Scholarship Fund Luncheon & Fashion Show

## Elements of Fashion

Featuring:

dofku Boutique Sharon

kaypeesoh™

**July 24, 2016**  
 Hilton Hawaiian Village  
 Coral Ballroom

9:00 AM  
BOUTIQUE SALES/SILENT AUCTION

11:30 AM  
BALLROOM DOORS OPEN

12 NOON  
LUNCHEON/ENTERTAINMENT /DOOR PRIZES

1:30 PM  
FASHION SHOW

**Event Tickets**

Table of 10:

Gold Table - \$1,250

Silver Table - \$950

Bronze Table - \$750

Individual Tickets - \$75 each

Please make checks payable to:  
 HUI MAKAAALA SCHOLARSHIP FUND  
 Send payment to:  
 94-1004 Akaku Street,  
 Miliilani, HI 96789

Questions?  
 Call 551-7868 / 988-1471  
 Email: [info@huimakaala.org](mailto:info@huimakaala.org)  
 website: [www.huimakaala.org](http://www.huimakaala.org)



**Ginowan Mayor Atsushi Sakima**



Ginowan Mayor Atsushi Sakima and his group were greeted by HUOA folks as soon as he stepped off the plane!

**OTS and Guests**

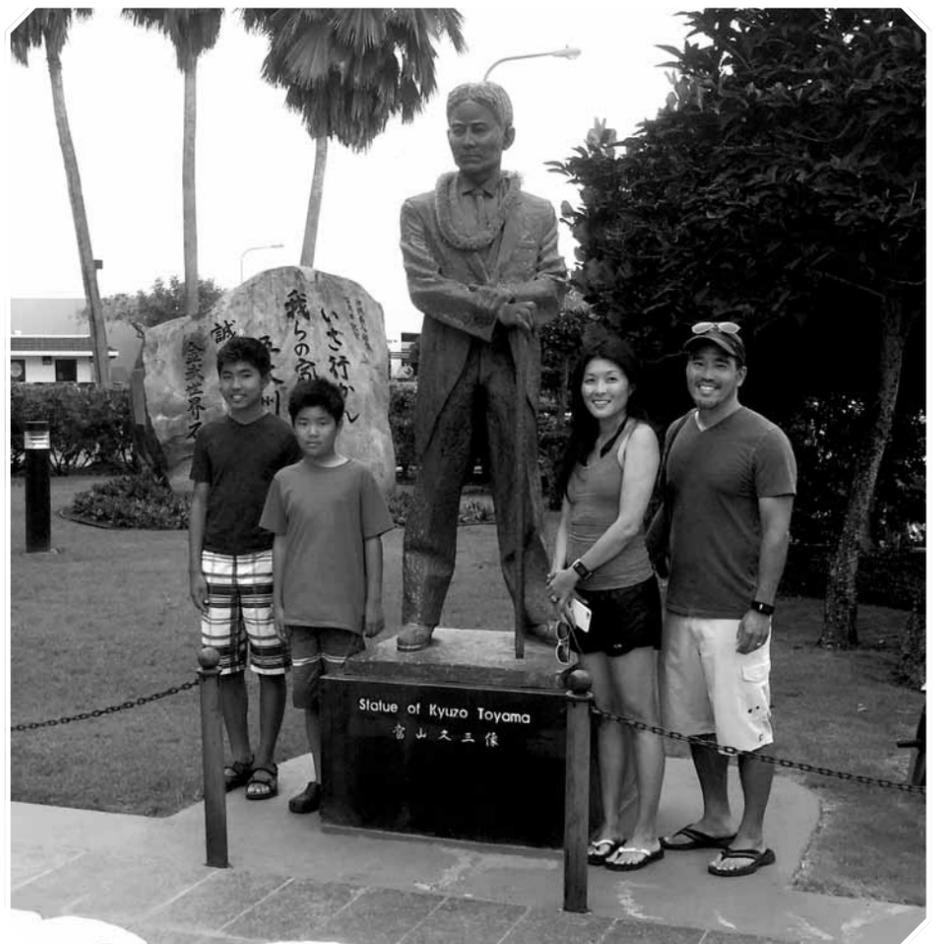


Okinawa Tourist Service (OTS) escorted Uchinanchu from Uruma City, Nago City, Yomitan and Ogimi-son to the Hawaii Okinawa Center. The visitors toured the Issei and Takakura Gardens, as well as our mini gallery, with docent Bob Kishaba. HOC volunteer Joanie Gushiken made a special Passion Fruit Chiffon Cake for the guests to enjoy while they learned all about the HUOA.

**Governor Onaga and Taikai Caravan Group**



**Descendents of Kyuzo Toyama**



Douglas Yee, the great grandson of Kyuzo Toyama, visited Hawaii from California. He brought his family to HOC to pay tribute to Kyuzo Toyama at our Issei Garden. (L-R): great, great grandsons Toby and Lee, with their parents Cindy and Douglas Yee.

**Youth Marches on in Pan Pacific Festival Parade**



Okinawa International University's "Kobugakudan Urakaji" Eisa group members gather with Young Okinawans of Hawaii (YOH) members. Taiko players and dancers from YOH led the HUOA group in the Pan Pacific Festival Parade.



On June 12, members of HUOA's newest club gathered around their SHINKA club banner to march in the Pan Pacific Festival parade.

# 46<sup>th</sup> Annual Hawaii Okinawan Invitational Golf Tournament Winners



HUOA Tournament Grand Champion Shawn Sakoda receives the Perpetual Trophy and Governor's Bowl from President Tom Yamamoto and Tournament Chair Neal Takara.



Les Tamashiro presents the David Tamashiro Memorial Trophy to Senior Flight Champ Paul Uyehara.



Women's Flight Champ Shirlyn Ogata receives trophy from Nelson Tamashiro.



Bob Tanaka, "Closest to the Hole" donor, does the annual Jan Ken Po with winners having first pick of a Titleist golf bag or a large box of Titleist golf balls (L-R): Melvin Oshiro, Jacob Pritchard, Matt Demello, Lester Higa, Bob Tanaka, Calvin Nakama, Elton Doi, Brent Taguma, Ford Chinen, Kristina Lindstrom and Katrina Higa.



Haneji Club captures the Inamine Cup (L-R): David Miyashiro, Merl Miyashiro, Brent Taguma, Jacob Pritchard and Markus Miyashiro with HUOA's Norman Nakasone.



A hilarious site: four pigs follow golfers around the Pali Golf Course.

## So Proudly We Hail!

By Katsu Yamashiro, Sashiki-Chinen Doshi Kai

Are you a baseball fan? Read on to learn about the 2016 Mid Pacific Institute (MPI) varsity baseball team's unusual line-up. Coached by Dunn Muramaru, MPI led the ILH Division I and qualified for a berth in the state tournament held on Maui. The MPI infield, not including the pitcher and catcher, are manned by 1st base: Ryne Yamashiro, 2nd base: Zachary Gushiken, 3rd base: Trevin Tengan, and shortstop: Jacob Maekawa. Other *Uchinanchu* team players Ryne Aniya, Michael China, Aaron Ginoza and Jarret Taira are ready to step in when needed.



# The Culture of Okinawa is the Culture of Awamori, 1<sup>st</sup> of 2 Parts

By Jodie Ching

Peace, Love, and Gratitude are most important to Okinawan people. So important, they infuse it into everything. *Awamori* is no exception. In various small villages of Okinawa, an *Awamori* distillery is the heart that keeps the community thriving. The employees are a family that consists of people of all ages and abilities. When *Awamori* is sent out to other parts of the world, they are sharing the same sense of oneness that it took to create it.

Another example of how people in Okinawa support one another is through *moai* and *yuimaaru*. *Moai* is a tradition that believes in supporting one another and sharing one's bounty when another is in need. Therefore, it is a group with the intention of creating lifetime friendships that provide financial and emotional support in the spirit of *yuimaaru*. Literally, *yuimaaru* means "connecting circle." As an isolated island accustomed to typhoons, the Okinawans live by supporting one another in their "connecting circle." Examples of *yuimaaru* and *moai* are everywhere as villages, farms, and of course, *Awamori* distilleries.

Randy Kuba, president and founder of Lotus Spirits, explains, "They realize their village *Awamori* distillery is the key source of survival for many residents. Therefore, during the rice harvest, you'll see young and old contributing. Their reward is taking a portion of the rice back to their families." So delicious is rice eaten together that was harvested together as well!

When Randy visited the land of his ancestors about a decade ago, it was the spirit of *yuimaaru*, a community coming together to create something out of love that stole his heart. His vision was to bring the heart of the Okinawan people to the world through the tangible means of *Awamori*. "*Awamori* is not made to satisfy the alcohol demands of the market," he explains. "It is not made by automated machines in a factory." Instead, it is handcrafted by artisans who have passed it down for generations.

Mindfulness in the process of creating *Awamori* is surely influenced by the reminders of the Battle of Okinawa - the bloodiest battle of the Pacific. Children are educated to embody peace and that there are blessings in creations made by nature and people. Additionally, the support of one another that is exhibited in an *Awamori* distillery is replicated throughout the community.

Cultivating one's character through disciplines like *karate* teach *kaizen* (continuous improvement), as well as, peaceful resolution. Karate students in Okinawa are taught to never be the first to strike, to prioritize peace, and to always maintain controlled calmness by achieving a meditative state while practicing.

*Ryuukyuu buyoo* (traditional dance) also helped Okinawans learn discipline and peace in order to thrive in spite of hardships such as war, droughts, and typhoons. *Kaizen* in an *Awamori* distillery is no different - improving the pro-

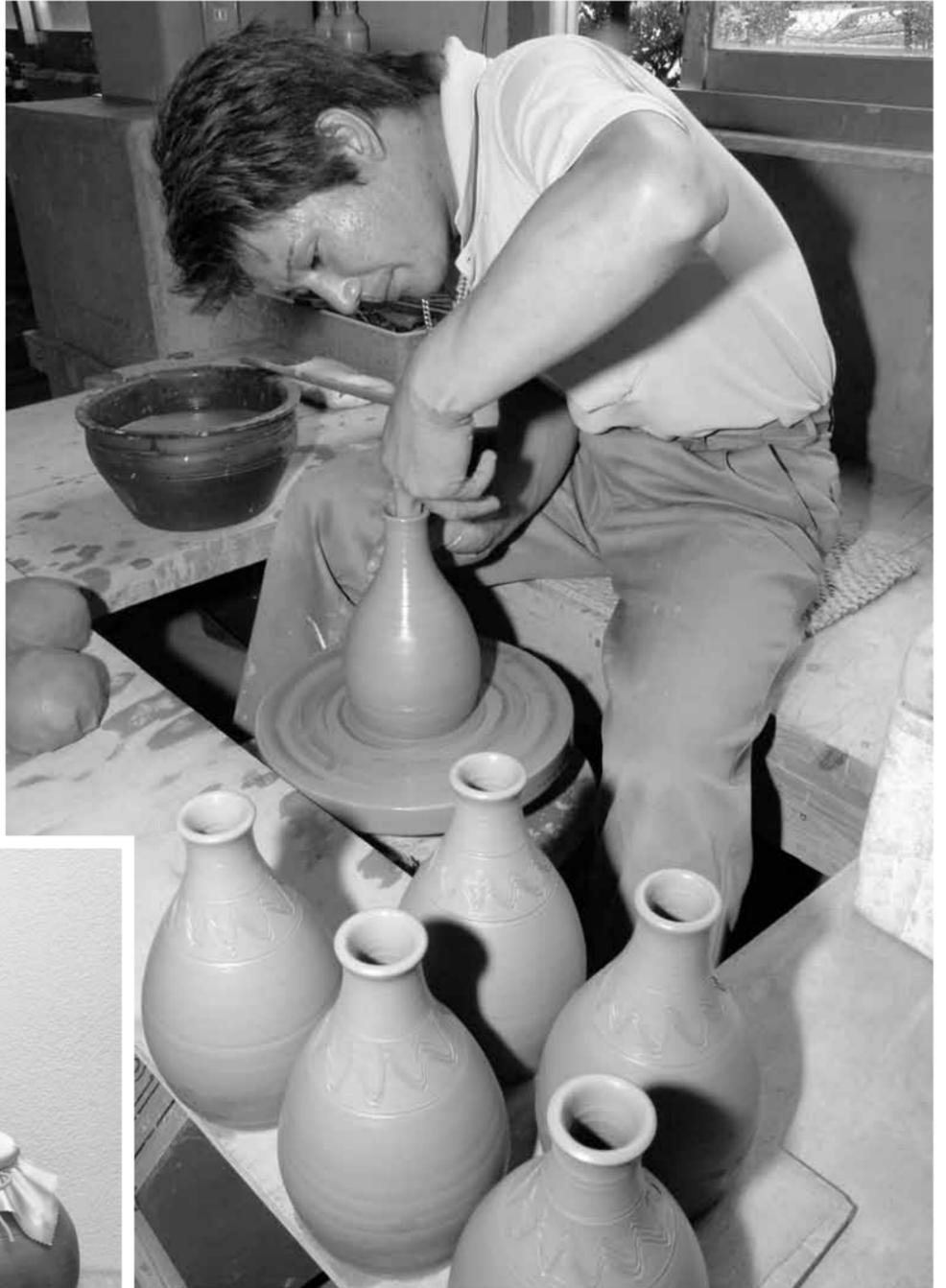
## Comparing the Taste of Awamori with Other Spirits

*Shochu*, the cousin of *Awamori*, can be made from potato, barley, rice or *soba* (buckwheat noodles), and therefore, the flavors and the aromas tend to be sweeter or more complex. Whereas *Awamori* embodies elegant simplicity. The closest western counterpart to *Awamori* would be vodka, however, its only real commonality is the transparency.

## Why Thai Indicia Rice?

Although Okinawa, like all cultures, utilize their native resources, Thai *Indicia* rice is considered to be rare, and valued to have the highest and purest quality resulting in a unique sweet taste. This is also the result of Okinawa's strong diplomatic ties with Thailand going back to the 13<sup>th</sup> century during the "Golden Years of Okinawa" when trade between Europe, China, and Indonesian countries flourished. Okinawa, being

*Continued on Page 15*



cess, one's own character, taking action to solve problems, and working together applies in a workplace, at home, in a classroom, in a community, and so on. Many small changes over time ripple out and create a momentum that can eventually, as the saying goes, "move mountains."

## What is Awamori?

*Awamori* is a distilled spirit unique to Okinawa. The art of distilling and aging *Awamori* is over 700 years old and known to be Japan's first and oldest distilled beverage. The ingredients consist of Thai *Indicia* rice and "*koji*" which is a black mold indigenous to Okinawa. Because it is considered the most natural organic tasting spirit in the world, it can be paired with cuisine of all cultures. Vintage *Awamori* that has been aged for three years or more is called *Kusu*. Okinawans say that producing and aging *Awamori* is much like raising a child, increasing its character, flavor, and sophistication.

# Restoration of Ryukyuan Scrolls

By Wendy Yoshimoto

In 2007, Hui O Laulima awarded a cultural grant to the University of Hawaii Manoa (UHM) for the restoration of the third scroll from the Sakamaki/Hawley Collection, "*Ryukyu Shisha Kin Oji Shusshi no Gyoretsu, (Procession of the Ryukyu Kingdom's Prince Kin to the Edo Castle).*"

The Hawley Collection was purchased by Dr. Shunzo Sakamaki of UHM in 1961 from Hisako Shimabukuro, the widow of Frank Hawley, insisting that "not a single book should be sold separately; the complete collections on *Ryukyu/Okinawa* should be managed together under Hawley's name." They are now in the rare book cage at the Asia Collection of Hamilton Library and are available for research and exhibitions by advance appointments and arrangements.

[http://www.hawaii.edu/asiaref/okinawa/collections/sakamaki\\_hawley/resources/history1.html](http://www.hawaii.edu/asiaref/okinawa/collections/sakamaki_hawley/resources/history1.html)

Japan Studies Librarian, Ms. Tokiko Y. Bazzell and Japan Specialist Librarian during the time of this restoration project, played a key role in introducing this project to Hui O Laulima with her commitment and passion in seeing it through to its successful completion. Upon the completion of this project, she shares some major significance/highlights/artistic and cultural benefits of this project:

- \* The scroll is a historical document that shows that the procession consisted of 85 people in the entourage. In this scroll, depicting 186 people, 64 *Ryukyuan*s and 122 *Satsuma* samurais are illustrated.
- \* The names of the *Ryukyuan* entourage are provided and costumes, gears, instruments, and horses are clearly illustrated in details.
- \* Most of the higher ranking participants are identified with name labels.
- \* The order of the procession shows the customs and rules of such events.

In Japan it is commonly regarded that the 1710 (Hoei 7) scrolls depicting "*En Route to Edo Castle*" are the oldest. This scroll is quite rare in terms of illustrating the procession and held to be much older than the 1710.

- \* This restoration enables the scroll to be displayed and researched by historians, students, and the public. It was displayed at the Okinawa Prefectural Museum & Art Museum for media and government officials and later to the public in Okinawa. It was also displayed for the donors after it was returned. Later in 2013, it was displayed at the National Museum of Japanese History. A small exhibit was held at the University of Hawai'i Art Gallery.
- \* Some family members in Okinawa found their ancestors depicted in the scroll.
- \* Digitization minimizes handling of the original and disseminates the images widely.
- \* This project has developed close relations between UHM and local community, Okinawa, and other institutions in Okinawa and Japan. Later, we again collaborated to restore the Uchima Family Lineage document.
- \* This historical and cultural heritage will be passed on for the future.

Page 4 @ <http://scholarspace.manoa.hawaii.edu/bitstream/10125/25895/1/JCF07V10-4.pdf>

Page 4 @ <http://scholarspace.manoa.hawaii.edu/bitstream/10125/25897/1/jcurrent%20v12%201%20jan09a.pdf>

Members of Hui O Laulima and their guests will revisit the restoration of this Ryukyuan Scroll on Friday, July 15, 2016, 1:00 p.m., Hamilton Library, UHM, hosted by Tokiko Bazzell and staff. This is another opportunity for our organization to promote, preserve and perpetuate the Okinawan culture. 🌺

## Uchinaa-guchi (Okinawan language)

### Word of the Month

#### May

**yuuki**, *n.* [yooki\*] 1 Staying up late at night; keeping late hours; staying up late. 2 To keep vigil all night, usually by relatives at a childbirth or to nurse a patient.

#### June

**itashiki-bara**, *n.* An annual rite on the seventeenth of the seventh lunar month, after the Bon festivities. [ODJ]

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

## A Request from the Okinawa Prefectural Library

With its collection of more than 30,000 books/printed materials destroyed or lost during the Battle of Okinawa, the Okinawa Prefectural Library is searching for materials published in Okinawa before 1945. It is their hope that books, newspaper clippings, magazines, maps and photos made their way to Hawaii with people who emigrated.

If you are aware of anyone who has possession of these precious materials and would like to share this with Okinawa, please email: [jserikaku@hawaii.rr.com](mailto:jserikaku@hawaii.rr.com) or call HUOA at 676-5400.

The library is also searching for commemorative publications, newsletters, books and magazines written about Okinawa and published in Hawaii. Many clubs have published booklets about their club and members, so would you please consider sharing a copy with the Okinawa Prefectural Library?

*Mahalo* for your assistance.

## Culture of Awamori - Continued from Page 14

strategically positioned between all major ports, became the central trading center for staple goods. The Thai Indicia rice was dispersed exclusively to the elite within Okinawa. Using such a superior ingredient honors Okinawa's ancient history of diplomacy, as well as, the relationships that are honored when such a heartfelt gift is given in today's society saturated in mass production and instant gratification.

### The Production of Awamori

Thai Indicia rice is measured, washed, drained, and steamed.

The *koji* (black mold) is sprinkled over the steamed rice to cultivate.

More *koji* and water are added to a fermentation tank along with yeast. This creates a *moromi* mush and the enzymes in the *koji* break down the rice starches into sugar and the yeast facilitates the fermentation process to produce alcohol.

At this point, Mother Nature steps in to bathe the *moromi* in Okinawa's warm southern breeze to enhance the taste and texture of the anticipated *Awamori* spirit.

After a couple weeks of fermentation, it is transferred to a distiller which contains an apparatus that circulates the *moromi*, helping to develop a rich deep flavor.

The *Awamori* is now released through pipes as a clear liquid into cooling tanks.

The aging process begins. *Awamori* is ready after a few months of aging. For the vintage or *Kusu Awamori*, the aging process is at least three years. *Kusu* can even be aged for over 100 years.

Consumption with family and friends on a special occasion, after a hard days work, or just an evening together to relax.

### Kame (earthenware ceramic pots)

The *Kame* is the key to aging *Awamori*. These beautiful clay pots look like works of art, but it is the unique properties of the pot that make the storage and aging of *Awamori* a continued process long after it leaves the distillery, until it is consumed. The *kame* is made of clay, and it is believed that because it comes from soil, it holds the grounding energy of Mother Earth. When it is transformed into a porous clay pot, free of lead and artificial elements, it breathes and sweats like any other natural living being - expanding and contracting as the temperature and climate vary. The art of crafting a *kame* that is part earthenware, which is able to breath, and stoneware to contain fermented liquid or water to be purified, is knowledge native to Okinawa. Storing *Awamori* in a *kame* connects the *ikigai* of the people with the grounding energy of Mother Earth producing an expanding energy greater than ourselves. As years pass, the *Awamori* is nurtured by the *kame* and creates an essence of living substance that is unique, smooth, and balanced in aroma. 🌺

## Okinawan Proverb of the Month

*Chosen by the Uchinaaguchi Class Members*

### A Proverb of the month:

Tushui ya tati yoo nu mun, warabee shikashi yoo nu mun.

とうしゅいや たていよーぬ むん、わらべー  
しかしよーぬ むん。

Meaning: Treat the elderly with respect, and shower children with praise.

## This is Your Newsletter

Please send us your club news items and photos.

Email us at [info@huoa.org](mailto:info@huoa.org)

*Mahalo!*

# HUOA SCHEDULE OF EVENTS

*Mark Your Calendar!*

# HOT

"HAWAII OKINAWA TODAY" SCHEDULE

## July 2016

- 4 INDEPENDENCE DAY; HOC Office Closed
- 9 Ryusei Honryu Ryuko Kai's Chura Shigata Concert at HOC 2pm
- 13 Executive Council meeting, 7pm, HOC
- 13 Arrival of "Peace Boat" group at HOC, 11am
- 19 N & K Travel Taikai meeting at HOC, 10:30am
- 20 N & K Travel Taikai meeting at HOC, 7pm
- 25 Okinawan Festival Food Committee meeting at HOC; 7pm
- 27 Board of Directors meeting, 7pm, HOC

## August

- 4 Pau Hana Concert at HOC, 6:30pm
- 10 Executive Council meeting, HOC, 7pm
- 13 HUOA Community Service Project at Susanna Wesley-Kalihi
- 15 Okinawan Festival General & Food Committee Joint meeting at HOC, 7pm

## September

- 3 & 4 2016 Okinawan Festival, Kapiolani Park

### Classes · Other Meetings at Hawaii Okinawa Center:

- HUOA Sanshin: every Thursday, 7pm\*
- Ichigo Ichi E: 1st & 3rd Tuesday, 7pm\*
- Ikebana: 1st Wednesday, 7pm\*
- Karaoke nite: 4th Tuesday, 6:30pm\*
- Kobudo Taiko: every Monday, 7pm, contact Calvin Nakama 224-7374
- Monday Crafters: every Monday, 9am\*
- Okinawan Genealogical Society mtg: 3rd Saturday, 9am\*
- Uchinaaguchi: every 2nd Tuesday, 1pm\*; every 4th Thursday, 7pm\*
- \*for more information, please call 676-5400
- \*\*Subject to Change\*\* (entries as of 5/2816)

In 2016 new shows will premiere on the first and third Saturday of a month at 7 p.m. and repeat the following Thursday at 5 p.m. on Olelo Community Media Channel NATV 53. Our shows do not air on the fifth Thursday of a month.

All Olelo shows are also streamed live on the Internet at [www.olelo.org](http://www.olelo.org). Most, if not all, of our latest shows are available on-demand on the same website at: What's On; OleloNet Video On Demand; then search for keyword "Okinawa." The HUOA website, [www.huoa.org](http://www.huoa.org), has links to these sites.

Jul 2, Sat., 7 pm & Jul 7 & 14, Thurs., 5 pm - Show Five of the 33<sup>rd</sup> HUOA Okinawan Festival held on Labor Day weekend (September 5 & 6, 2015) at Kapiolani Park in Waikiki. This episode features karate demonstrations by Shorin Ryu Hawaii Seibukan, and sanshin music by Ryukyu Koten Afuso Ryu Ongaku Kenkyuu Choichi Kai Hawaii. Also in the show are exhibitors in the cultural tent.

Jul 16, Sat., 7 pm & Jul 21 & 28 & Aug 4, Thurs., 5 pm - Part Four of Sadao China Anniversary Recital staged in Okinawa on March 29, 2015. This episode presents Ryoko Moriyama, Ryudo Uzaki, the Nenes, Kazufumi Miyazawa, and the Grand Finale to this spectacular recital.

Aug 6, Sat., 7 pm & Aug 11 & 18, Thurs., 5 pm - Sixth Worldwide Uchinanchu Taikai Caravan stopover at the Hawaii Okinawa Center on May 9, 2016, and the Okinawa Prefecture's highlight video of the previous Fifth Worldwide Uchinanchu Taikai in 2011.

Aug 20, Sat., 7 pm & Aug 25 & Sep 1, Thurs., 5 pm - Show Six of the 33<sup>rd</sup> HUOA Okinawan Festival held on Labor Day weekend (September 5 & 6, 2015) at Kapiolani Park in Waikiki. This episode features the Saturday performance of Ryukyu Soul Project with lead vocalist Yoko Hizuki, and senior dancers of the Kilauea Okinawa Dance Club.

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