



Uchinanchu

The Voice of the Hawaii United Okinawa Association

August/September 1999

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HUOA HOSTS KAMESUKE NAKAMURA

by Karleen C. Chinen
Member, Bito Doshi Kai

"Kanetake... come!" It was one of those magical moments—the reuniting of young turk Uchinanchu, like brothers Chozen and Choki Kanetake, and Shinsuke Nakamine, who still remember the struggle to establish the United Okinawan Association of Hawaii nearly 50 years ago.

More than a hundred HUOA members, many of them former presidents of the organization, gathered at the Queen Kapiolani Hotel on July 13 to honor one of the true pioneers of that era, Kamesuke Nakamura. Although the 98-year-old Nakamura returned to Okinawa with his Kohala-born wife, Ayako, to live and work, he has remained a staunch supporter of Hawaii's Uchinanchu community.

The Nakamuras and their grown children, most of whom now live on the Mainland, were in Hawaii last month for a family reunion.

The names of Kamesuke and Ayako Nakamura are prominently displayed at the Hawaii Okinawa Center, for they led the charge in Okinawa, spiritually as well as financially, to build the center. Edward Kuba, who served as UOA president in 1986-87, recalled making a courtesy call on Nakamura in Okinawa prior to assuming the presidency. Like so many of his predecessors, Kuba told the venerable Uchinanchu that the UOA hoped to build a *kaikan* (cultural center) to serve as a home for the Okinawan community.

Kuba said he was taken aback when Nakamura challenged him and Hawaii's Uchinanchu community to "walk their talk" and actually build the center.



Kamesuke Nakamura holds up a photograph of his family — a gift from the HUOA.

It was a challenge Kuba could not walk away from — and one that four years later led to the opening of the Hawaii Okinawa Center.

1979-80 UOA president Stanley Takamine, who, at one point in the late '80s spent 40 days fund-raising for the HOC in Okinawa, remembered how Kamesuke and Ayako Nakamura took him under their wing and always looked out for him, even going as far as renting a car for him so he could drive in Okinawa.

"They're like my father and mother in Okinawa. They always made sure that I had some *kuro ika* (black squid) soup. They said it would give me strength and keep me healthy."

On behalf of the HUOA, president Lillian Takata presented Kamesuke Nakamura a framed photograph of his family taken just days earlier in the Takakura Garden at the Hawaii Okinawa Center.

HUOA CALENDAR OF EVENTS

- > **Sept. 7, 7 p.m.:**
Okinawan Centennial Celebration Committee at HOC.
- > **Sept. 14, 6 p.m.:**
HUOA Executive Council at HOC; followed by Special HUOA Board of Directors meeting at HOC (main agenda items: HUOA-HOC merger, Hawaii Okinawa Center fund-raising).
- > **Sept. 17 & 18:**
Acting auditions for Okinawan Centennial Celebration opening performance at Jikoen Social Hall. (Sept. 17, 7-9 p.m.; Sept. 18, 1-4 p.m.)
- > **Sept. 18, 6-10 p.m.:**
Autumn Okinawan Dance Matsuri at HOC (food booths open at 5 p.m.). Admission free.
- > **Sept. 27, 7 p.m.:**
Special HUOA Board of Directors meeting at HOC (main agenda item: HUOA-HOC merger).
- > **Oct. 3, 2 p.m.:**
"Chimu Suruti Udura — Our Heartfelt Dance."
Ryusei Honryu Hozon Kai benefit dance concert at HOC; Aloha party to follow. Admission.
- > **Oct. 4-15:**
1999 HUOA Study Tour to Okinawa.
- > **Oct. 5, 7 p.m.:**
Okinawan Centennial Celebration Committee at HOC.
- > **Oct. 17, 12 noon:**
"Silken Treasures," Hui Makaala Scholarship luncheon & fashion show, Sheraton Waikiki Hotel. Admission.
- > **Oct. 23 & 24:**
Autumn Craft Fair at HOC (Saturday, 9 a.m.-3 p.m.; Sunday, 9 a.m.-2 p.m.).
- > **Oct. 25, 6 p.m.:**
Hawaii Okinawa Center Board of Trustees meeting at HOC.
- > **Oct. 26, 6:30 p.m.:**
Karaoke at HOC.
- > **Oct. 30, 9-11:30 a.m.:**
HUOA Board of Directors meeting at HOC.

CASTING CALL FOR CENTENNIAL OPENING PROGRAM

If you're interested in acting, mark Sept. 17 and 18 on your calendar. Auditions will be held for dramatic acting roles in the as-yet untitled opening production for next year's Okinawan centennial celebration. The program will be held at the Hawaii Okinawa Center on January 8, 2000 — exactly 100 years after the first immigrants from Okinawa arrived in Hawaii.

Actors are being sought for six male roles ranging in age from the late teens to 40s, and four female roles in the 20 to 40 age range.

The auditions, to be conducted by veteran theatre director Jim Nakamoto, will be held at the Jikoen Hongwanji Mission social hall on Friday evening, Sept. 17 from 7 to 9 p.m., and on Saturday, Sept. 18, from 1 to 4 p.m. Stage acting experience is helpful. The script will be provided at the audition.

Rehearsals for the actual program will begin in mid-October and continue through the remainder of 1999.

Nakamoto, who headed McKinley High School's theatre program until his retirement, is directing the centennial production. Nakamoto has been involved in community theatre for many years, working most recently with Kumu Kahua Theatre. He directed actor Jason Scott Lee and local Uchinanchu actress Amy (Nishihara) Tamaribuchi in playwright Ed Sakamoto's production of "Stew Rice." Last year, Nakamoto also directed Sakamoto's moving drama about the 100th Infantry Battalion/442nd Regimental Combat Team, "Our Hearts Were Touched With Fire," at the Blaisdell Concert Hall. The cast included state Rep. Marcus Oshiro. He also directed Uchinanchu playwright Jon Shirota's play, "Lucky Come Hawaii," several years ago.

Nakamoto has been working with the Okinawan Centennial Celebration Committee's opening program subcommittee for several months. For more information on the auditions, contact Karleen Chinen at 944-0580.

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Uchinanchu
NEWSLETTER FUND June - July 1999

Ippe nihei deebiru . . . thank you . . . to the following people and groups for supporting *Uchinanchu* with monetary donations.

Uchinanchu is the voice of the Hawaii United Okinawa Association, its members—and the home we all built together—the Hawaii Okinawa Center. As a vehicle for sharing information and stories about our Okinawan community, it connects us all to each other in the spirit of “*Yaaninjyu*”—one united family.

Again, *ippe nihei deebiru* for your support.

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PRESIDENT'S MESSAGE

by Lillian Takata
1999 HUOA President
Member, Nago Club



It's time for the 1999 Okinawan Festival and all the *ono* Okinawan food and entertainment that so many people in Hawai'i look forward to every year. Tens of thousands of locals and visitors alike will be flocking to Kapiolani Park over the Labor Day weekend, September 4 and 5, to experience our Festival. It'll be the last HUOA Okinawan Festival of this century, so let's all work together and close the 20th century with a big bang of a Festival.

I know it sounds like a big task, but I know that all of you—our family of HUOA member clubs, friends, associates and everyone who is *Uchinanchu* and *Uchinanchu-at-heart*—will come together again in the spirit of “*Yaaninjyu*” to make the Festival a success once again.

It seems like only yesterday that Festival co-chairs Al Miyasato and Jimmy Iha and their huge committee were beginning their planning. But here it is—time to start burning the pig feet for the *ashitibichi* soup. More than 3,000 volunteers are expected to help out in one way or another during the two-day Festival.

All of the pre-Festival food preparation—vegetable cutting, Okinawan sweet potato cooking and cutting, *nantu* preparation and other items—require many volunteers. Even the cooking and serving equipment will be taken out of storage and given a good cleaning. So, let's put our hands and hearts together and help each other.

Site preparation is another big task requiring the expertise of our volunteer carpenters, plumbers and electricians. This year, our site crew will begin working at Kapiolani Park on Tuesday, August 31, unloading the HUOA storage container. This dedicated crew, consisting of many senior citizens, needs many strong backs and helping hands to unload the festival van and to carry the heavy items to their respective sites. This is an open invitation to everyone—young, middle-age, senior, men, women—to come out and help build the stage and other platforms and to prep the Festival grounds so the tents can go up. Construction will continue through Friday. It's a great feeling to watch the grounds begin to take shape. It makes you feel like a kid again, anxiously anticipating all of the festivities.

Preparing for the Festival is a great time for old friends to get together and help each other while strengthening their ties. For those new to the Festival, we invite you to come out and share your time and talents in an atmosphere of fun and fellowship.

Once again this year, our local Okinawan performing artists will be sharing our unique culture with the broader Hawai'i community as well as with visitors to our Islands. The *sensei* spend weeks, even months, working with their students to prepare them for their performance. Our thanks to each of them for their efforts to preserve, promote and perpetuate our rich Okinawan culture through music, song and dance.

Besides the great entertainment, there will be lots for everyone to see and learn, great food to eat, games to play, and many products from Okinawa available for purchase—so I urge you to take advantage of all the Festival has to offer.

And, don't forget the *bon* dance on Saturday night. It was a big hit last year and we hope to make it even bigger this year. No need to practice . . . just join the circle and follow those around you. Let's all make this Festival a memorable celebration of our cultural heritage as we look back on the happiness and good fortune of the past century and move forward with our centennial celebration and its very fitting theme, “*Okage sama de 2000: Bridging a Century off Uchinanchu Aloha.*”

Because of you, we are one family. *Ippe nihei deebiru!*

Uchinanchu

Uchinanchu is the bi-monthly newsletter of the Hawaii United Okinawa Association. Although subject to change, issues are generally published in February/March, April/May, June/July, August/September, October/November and December/January.

Volunteer writers are welcome. Send your name, address and telephone number to *Uchinanchu* Newsletter, Hawaii United Okinawa Association, 94-587 Ukee St., Honolulu, Hawaii 96797. *Uchinanchu* reserves the right to edit all material for clarity and accuracy.

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"CHIMU SURUTI UDURA — OUR HEARTFELT DANCE" SET FOR OCT. 3

Thirty master dancers and musicians from the Ryusei Honryu Hozon Kai will present a benefit dance concert at the Hawaii Okinawa Center on Sunday, October 3 at 2 p.m.

This Hawai'i tour marks the first anniversary of the establishment of the Hozon Kai (preservation society) and is meant to be a prelude to next year's Okinawan centennial celebration. The group will also do a benefit performance at the Maui Okinawa Cultural Center.

The late Kiyoko Higa Sensei, headmaster of the Ryusei School, is considered one of the great master dance instructors of the early 20th century. She is credited with preserving many of the traditional classical Okinawan dances, which would have been lost without her efforts.

In her lifetime, Higa Sensei generously shared her artistry with Hawaii's Okinawan community. She also helped spearhead the fund-raising for the Hawaii Okinawa Center.

Members of Ryusei Honryu dance academies in Okinawa, Tokyo, San Francisco and Hawai'i will come together at the Hawaii Okinawa Center to showcase the rich traditions of the Ryusei School. Leading the group will be Fumiko Higa Sensei from Naha. She will be joined by Fumiko Nakasone Sensei from Koza; Kazuko Takara Sensei from Naha; Masako Teruya Sensei from Gushikawa son, Okinawa City; Kiyoko Kawaguchi Sensei from Tokyo and Tomoko Makishi Sensei from San Francisco. The Hawai'i group is led by Mitsuko Toguchi Sensei, head of the Ryusei Honryu Yanagi No Kai, Hawaii Chapter.

"Chimu Suruti Udura — Our Heartfelt Dance" will feature new choreography, including a dance that highlights the *deigo* blossom, the prefectural flower of Okinawa. The Hawaii Okinawa Center stage will be the first time the dance, "Shima Nasaki," is performed for an audience. Welcome to the land of the deigo flower, says the dance, which conveys a loving feeling for the homeland, Okinawa.

Since March, Fumiko Nakasone Sensei has been hand-making deigo flowers from ribbon just for the dance. She is also having special costumes made for the performance.

Proceeds from the performance will benefit the Hawaii Okinawa Center. Tickets for the performance are \$10 pre-sale and \$15 at the door. A post-performance aloha party for the guest performers will begin at 5 p.m.; aloha party tickets are \$15.

Special seating for those needing assistance will be available until 1:45 p.m. — 15 minutes before the performance. HUOA clubs still selling tickets for the performance are reminded to turn in their ticket money and return their unsold tickets by Sept. 15.

AUTUMN OKINAWAN DANCE MATSURI AT HOC

Good-bye summer . . . hello autumn!

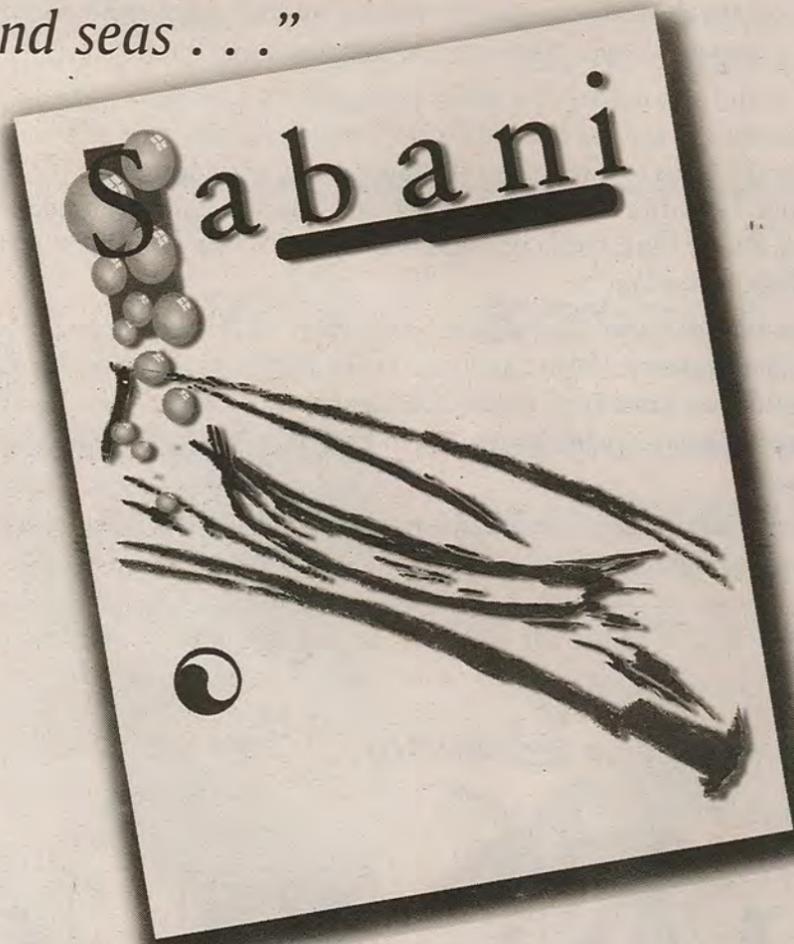
The summer *obon* season in Hawai'i will come to a close with the second annual Autumn Okinawan Dance Matsuri, sponsored by the Hawaii United Okinawa Association. The festival, which is being chaired by Calvin Nakama of Gushikawa Shijin Kai, will be held Saturday evening, September 18, from 6 to 10 p.m. in the Teruya Pavilion at the Hawaii Okinawa Center.

Dancers will make their way around the special *yagura* — a *hatagashira* — constructed by Shoei Moriyama. Live music will be provided by the Afuso-ryu Hawaii Sandaa Kai, led by Grant "Sandaa" Murata Sensei. Also participating in the festival will be dancers from the Iwakuni Odori Aiko Kai, Aiea Taiheiji Fukushima Yagura Gumi, Ewa Fukushima Bon Dance Group, and the Young Okinawans of Hawaii bon dance group. Students from the Yamada Dance Group, headed by Betty Delacuesta, and Rosalyn Yano's *minyō* dance students from Hongwanji missions in the Wahiawa and Waipahu areas also plan to join the festivities.

Food booths featuring "bon dance favorites" such as saimin, Spam musubi, barbecue sticks and andagi will be available for purchase. The food booths, which open at 5 p.m., will be run by members of the Ryukyu Kobudo Taiko, Hawaii Shibu; Hawaii Taiko Kai and the Young Okinawans of Hawaii, with proceeds to benefit those cultural groups.

Last year's festival was held on primary election night and still attracted more than 600 dancers and spectators.

"Bridging people, cultures, generations and seas . . ."



In the latter part of 1899, a visionary Okinawan leader by the name of Toyama Kyuzo looked to his fellow Uchinanchu in their poverty-stricken homeland. "Go East! Go West! Work hard, and build bridges in all corners of the world," he urged.

And they did. They came first to Hawai'i. Some eventually moved on to the U.S. mainland, to Canada, South America...and many shores beyond. Centuries earlier, our Okinawan forebears had sailed their own sabani boats through uncharted waters, seeking adventure, distant truths, and life's untapped wisdom in faraway lands.

Today, on the eve of the new millennium, a new Sabani—this magazine—will set sail, searching for knowledge and greater understanding and exchange between Hawai'i, Okinawa, the Japanese mainland, and beyond.

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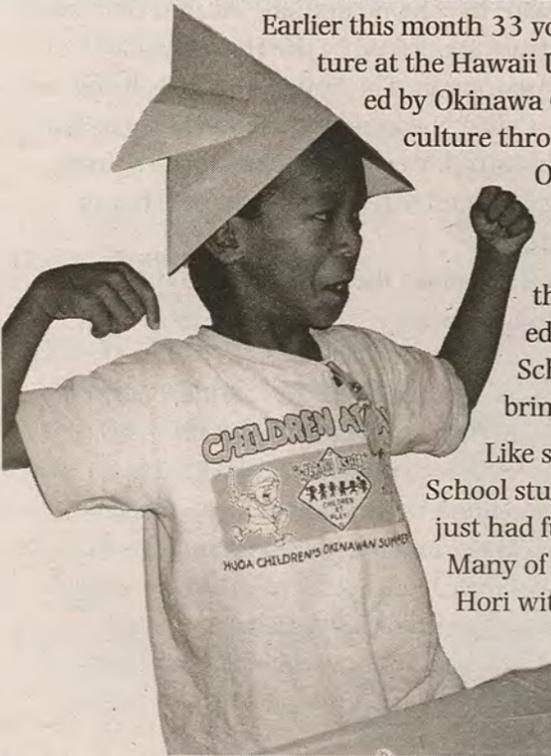
Attention _____

BRIDGE TO THE FUTURE

HUOA Children's Cultural Day Camp

by Karleen C. Chinen
Member, Bito Doshi Kai

They have last names like Bartels, Dela Cruz, Fuller, Sato, Oshiro and Oh. They are the faces of the new generation of Uchinanchu — a warm, comfortable blend of Hawaii's various ethnic groups — playing, while learning about their Okinawan cultural heritage.



Aaron Okimura, 8-year-old son of Robert and Michele Okimura and the grandson of Hui O Lailima member Thelma Arakawa shows off his *kabuto* (helmet).

Earlier this month 33 youngsters, ages 8 to 13, spent a week at the Hawaii Okinawa Center, learning various aspects of Okinawan culture at the Hawaii United Okinawa Association's fourth annual Children's Cultural Day Camp. The camp, conceived of and directed by Okinawa City-Goeku Son member Karen Kuba-Hori, is an opportunity for the children to experience a bit of Okinawan culture through activities such as pottery-making, paranku-making and drumming, Okinawan dance, songs and Okinawan language. There were also basic fun activities for the children: plantation games, learning to roll *kobu maki*, shaping their own *musubi* filled with *andamisu*, making ice cream, and going on field trips.

"My grandma forced me to come," said 8-year-old Devon Kawamura as he ate his lunch beside the fish pond in the Takakura Garden. But, in the next breath, Devon, whose grandmother is koto sensei Jane Kaneshiro, conceded, "I'm glad she forced me." On the second day of the Children's Cultural Day Camp, the Waolani Judd Nazarene School student was already looking ahead to next year's camp. "Next year, I'm going to bring my cousin," said Devon.

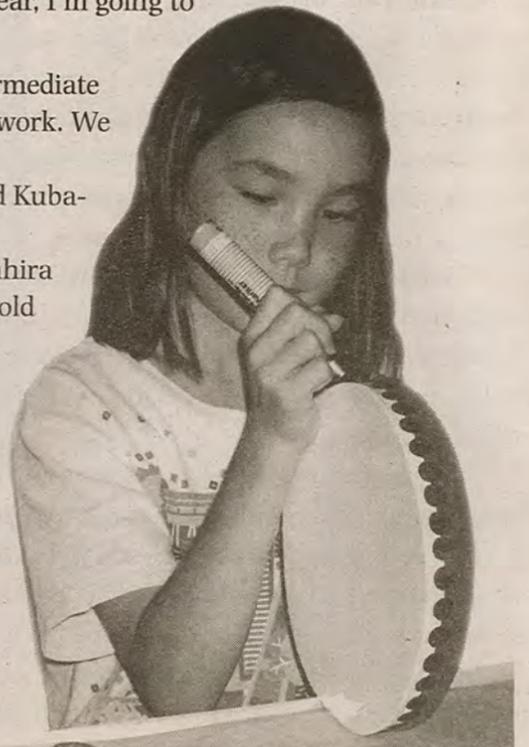
Like so many of the children attending the camp, 13-year-old Jarrett Intermediate School student Ian Oshiro enjoyed the plantation games best. "It's better than work. We just had fun," commented Henry and Theresa Oshiro's son.

Many of the children were accompanied by their grandmothers, who assisted Kuba-Hori with various aspects of the camp.

For the third straight year, Ginowan Shijin Kai member Betsy Miyahira shuttled her three granddaughters to the HOC every day: 12-year-old Kimberly, daughter of Gail and Gary Fuller; and sisters Kawehi, 7, and Kanoë, 11, daughters of George and Doreen Bartels. The Bartels sisters attend Kamehameha Schools, while cousin Kimberly attends Kawanakoa Intermediate School.

"I like the plantation games and learning about Okinawa," said Kimberly as she lunched with her grandmother and her cousins. "I'm learning about Okinawa — what the people do," announced Kawehi. "Some dances and food are familiar. I'm glad Grandma brought me," she added.

Darryln Dela Cruz, a fourth grader at Pauoa Elementary, said she enjoyed making and learning to play her paranku drum. "I learned some Okinawan words playing 'Uchina-Bingo' — words like *uwa*, which means pig. I also learned the *kachashi*. It was fun!" This was the second year Darryln, daughter of Eunice (Chinen) and Dexter Dela Cruz and granddaughter of Bito Doshi Kai member Wallace Chinen, had attended the week-long camp. She said she's already looking forward to next year's camp.



Sierra Oh, 9, daughter of Wesley Oh and granddaughter of Gushichan Sonjin Kai member Helen Oh, puts the finishing touches on her *paranku* drum.



Violet Ogawa Sensei (left) and Kathy Toyama teach a *paranku* dance.

Maëmae School third grader Sharnelle Sato, daughter of Donna and Dean Sato, attended the children's camp for the first time this year.

She said she liked the games best, especially playing marbles, pogs and homerun. Pottery-making came in a close second. "I like playing with clay," said Sharnelle.

This year Kuba-Hori also instituted a junior leader program for teens 14 to 16 years of age. The nine junior leaders assisted the adult group leaders and the various *sensei*. It was an opportunity for the teens to learn about Okinawan culture while helping the adult leaders and the children. Kuba-Hori acknowledged this year's junior leaders: Brandon Goshima, Ryan Goshima, Stacey Higa, Janna Higuchi, Nicole Hori, Caely Kumishiro, Justin Pate, Lisha Wong and Chelsey Yap.

Assisting Kuba-Hori as leaders and teachers were Patsy Afuso, Jean Agena, Warren Andrade, Thelma Arakawa, Helen Candilasa, Penny Fukumitsu, Noreen Furutani, Dorreen Higa, Thelma Ho, Jane Kaneshiro, Judie Kobashigawa, Bobbi Kuba, Gerri Maeda, Betsy

Miyahira, Eric Murayama, Nicole Nakamura, Carole Nohara, Sakaye Nomura, Sherrie Nushida, Violet Ogawa, Karen Sugikawa, Kaaren Takara, Jane Takayesu, Valerie Teruya, Mary Togasaki, Kathy Toyama, Jean Yamasato and Tricia Yokochi.

Adult leader Kaaren Takara, a *sensei*, summed up best the value of the Children's Cultural Day Camp as she watched Violet Ogawa Sensei teach the youngsters a *paranku* dance. "This is really good," she said. "The things they have we never had . . ."

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FESTIVAL PROGRAM

SATURDAY, SEPTEMBER 4 (* subject to change)

- 9 a.m. KILAUEA OKINAWA DANCE GROUP
Shizuko Akamine Sensei
- 9:30 a.m. OKINAWA BUYO CLUB
Yoshiko Onaga Sensei
- 10 a.m. BLYTHE GOYA
- 10:15 a.m. KANESHIRO RYUBU KENKYUKAI
Kikue Kaneshiro Sensei
- 10:45 a.m. OPENING CEREMONIES
- Opening Parade
Paranku Club of Hawaii / Club banners
 - Welcome Address
Lillian Takata, President,
Hawaii United Okinawa Association
 - Messages
 - Lieutenant Governor Mazie Hirono, representing
Governor Ben Cayetano
 - Mayor Jeremy Harris
 - Gotaro Ogawa, Consul General of Japan
 - Yoshimi Endo, President,
United Japanese Society of Hawaii
- 11:15 a.m. POLITICIANS' KACHASHI
- 11:30 a.m. CELEBRITY KACHASHI
- 11:45 a.m. PARANKU CLUBS OF HAWAII
Violet Ogawa Sensei and Fumiko Cup Choy Sensei
- 12:15 p.m. MAJIKINA HONRYU BUYO DOJO
Yoshino Majikina Nakasone Sensei
- 12:45 p.m. TAMAGUSUKU-RYU SENJU KAI
Francis Nakachi Sensei
- 1:15 p.m. RYUKYU KOBUDO TAIKO - HAWAII SHIBU
Calvin Nakama Sensei
- 1:45 p.m. "CHIBARIYO HAWAII 1998" PERFORMERS
Directed by Grant Sandaa Murata Sensei,
Afuso-ryu Gensei Kai - Hawaii Shibu
- 2:45 p.m. TOGUCHI MITSUKO RYUBU KENKYUSHO
Mitsuko Toguchi Sensei
- 3:15 p.m. RADIO OKINAWA
- 4:15 p.m. RYUKYU KOKU MATSURI DAIKO
Akemi Martin Sensei
- 5-9 p.m. BON DANCE
Directed by Grant Sandaa Murata Sensei,
Afuso-ryu Gensei Kai - Hawaii Shibu
- 9:30 p.m. Last shuttle to Kapiolani Community College



KAPIOLANI PARK BANDSTAND PROGRAM

SUNDAY, SEPTEMBER 5 (* subject to change)

- 9 a.m. HAPPY SENIORS DANCING CLUB
Rose Shimabukuro Sensei
- 9:30 a.m. LANAKILA SENIOR CENTER LINE DANCE CLUB
Fred Kaneshiro
- 10 a.m. JIMPU KAI KIN RYUKYU GEINO KENKYUSHO
Cheryl Nakasone Sensei
- 10:30 a.m. JENNIFER ASATO
- 10:45 a.m. "CHIBARIYO HAWAII 1998" PERFORMERS
Directed by Grant Sandaa Murata Sensei,
Afuso-ryu Gensei Kai - Hawaii Shibu
- 11:45 a.m. BLYTHE GOYA
- 12 noon JINPUU HOGE KAI - NAKASONE YOSHIKO RYUBU
KENKYUSHO
Lynne Yoshiko Nakasone Sensei
- 12:30 p.m. VARIETY SHOW
Directed by Gladys Tokunaga Asao
- 1 p.m. "STEP TACULAR"
Directed by Barbi Paris
- 1:30 p.m. CHILDREN'S KACHASHI
- 2 p.m. UROTSUKI TAIKO
Jay Toyofuku Sensei
- 2:30 p.m. RADIO OKINAWA
- 3:30 p.m. THE EVERYONE KACHASHI!
- 4:30 p.m. "YAANINJYU" — the 1999 Okinawan Festival closes
- 5:30 p.m. Last shuttle to Kapiolani Community College

PLEASE KOKUA!! VOLUNTEERS NEEDED. . .

MACHIYAGWA (COUNTRY STORE)

needs donations of nantu, baked goods, plants and whatever else you want to donate (jams, jellies, pickled vegetables, etc.)

Please drop off your nantu and baked goods at Jikoen Hongwanji Mission on Friday, Sept. 3, 8 a.m.-2 p.m.

Plants and other items can be dropped off at the Machiyagwa on Saturday morning, Sept. 4. Questions call Douglas Miyasato, 536-8690, or Thelma Lam, 739-0054. *Ippe nihei deebiru!*

P.S. Here's an easy *nantu* recipe

NANTU

- 2 lbs. mochiko
- 4 1/2 cups water
- 4 cups sugar
- 1 1/2 cups water
- Food coloring

Combine mochiko with 4 1/2 cups water. Mix well with wooden spoon. Place mixture on wet dish towel and steam on high heat for 1 1/2 hours. Finished product should be shiny and glossy. Just before mochi is finished, mix sugar with 1 1/2 cups of water and boil in a separate pot for 15 minutes. Put mochi mixture in a bowl and add syrup and a few drops of food coloring. Mix until smooth. Pour mixture into greased (with salad oil or Pam spray) 9 x 13 pan. Let mochi sit overnight. When cool, cover with aluminum foil.



Food Committee needs:

- volunteers to wash and cook rice on Saturday from 5:30-10 a.m.
- volunteers to help mix *nmu muchu* on Saturday morning from 5:30 a.m.
- kitchen clean-up crew at Jefferson School needed Saturday and Sunday, 2-5 p.m.
- strong, young bods (bodies) to help carry containers, boxes, etc. to the holding tent

Call Yuri Uyehara to sign up: 845-2669.

Site Construction Gang needs:

young, strong men and women to help unload the HUOA storage container at Kapiolani Park, carry supplies to the booths, and to help our senior carpenters build the stage. We start work at 8 a.m. on Tuesday, Aug. 31. Come help as early as you can. We get coffee and pastries for snack, and lunch—*aftah* you work!

Eh, *nihei deebiru* . . .

Come on, remember . . . "*Yaaninjyu*" — we are *one* family. *Mahalo!*

EV'RYBODY, NO FO'GET, EH . . .

Park your car FREE at Kapiolani Community College (Diamond Head Road parking lot) and catch the FREE, AIR CONDITIONED Okinawan Festival shuttle bus to Kapiolani Park.

Shuttle hours:

- Saturday, 7 a.m.-9:30 p.m. (last bus to KCC from Kapiolani Park)
- Sunday, 7 a.m.-5:30 p.m. (last bus to KCC)



FESTIVAL MENU

- **Pig's Feet Soup:** In Okinawan language, it's *ashitibichi*. Pig's feet and spareribs are cooked in a soup stock and garnished with *konbu* (seaweed), *daikon* (radish), *togan* (squash) and mustard cabbage — and served with hot rice. An Okinawan tradition and a Festival favorite. (\$5.50).
- **Yaki Soba:** Okinawan-style *soba* noodles stir-fried with vegetables and luncheon meat and a special chef's sauce (\$5).
- **Okinawan Soba:** Okinawan-style *soba* noodles served in hot soup and garnished with *kamaboko* (fishcake), *shoyu* pork, green onions and red ginger (\$4).
- **Okinawan Plate:** If you love Okinawan food, you'll love this plate: delicious *shoyu* pork, rice and *champuru* — a mixture of stir-fried vegetables and *agedofu* (deep-fried tofu) — served with *andamisu* (pork and *miso* mixture with a drop of *awamori*) and hot rice (\$5.50).
- **Oki Dog:** The "oki" in "Oki Dog" comes from "Okinawan," or the Japanese word for "big" (*ooki*). A hotdog and chili are wrapped in a soft tortilla with shredded *shoyu* pork and lettuce (\$5).
- **Chili Choices:** Have it your way: Chili and rice plate served with a hotdog (\$5), or just chili and rice (\$3).
- **Hawaiian Plates:** Choose from three *ono* plates: *kalua* pork with rice and *lomi lomi* salmon (\$5.50); or *laulau* with rice and *lomi* salmon (\$5.50); or *kalua* pork and *laulau* served with rice and *lomi* salmon (\$7).
- **Chicken Plate:** Barbecue chicken prepared local style and served with hot rice and corn (\$6), or just chicken in a carry-out bag (\$4.25).
- **Tumai Kuru:** *Tumai kuru* is the purple sweet potato that found its way to Hawaii from China by way of Okinawa. In Okinawa, it was a staple food which sustained the people through good times and bad. During Okinawa's harsh typhoons, the potato remained protected underground. The *tumai kuru* served at the Festival will be steamed, making for a healthy snack (\$1.50 for a medium-size piece).
- **Maki sushi:** Sushi rolled in *nori* (seaweed) and sliced for easy eating (\$3.25).
- **Andagi:** The *andagi*, or Okinawan doughnut, is an all-around Festival favorite. Basic doughnut ingredients, such as sugar, flour, milk and eggs, are mixed into a batter and deep-fried in hot oil. The hand "dropping" of evenly rounded scoops of batter into the hot oil is a show in itself. Three *andagi* per package (\$1.25).
- **Andadog:** The Okinawan version of the corndog. The *andadog* is a hotdog on a stick that is dipped into *andagi* batter and deep fried (\$1.75 for 2, or \$1 each).
- **Nmu muchi:** It's pronounced "umu muchi," but spelled "nmu muchi." *Nmu muchi* is a mixture of *mochiko* flour, yam and sugar deep-fried in bite-size portions. Four *nmu muchi* to a stick (\$1.50).
- **Shave Ice:** The perfect way to cool down on a hot summer day (\$1.50).
- **Beverages:** Canned juice (\$1), Bottled soda (\$1.50), Chilled bottled water (\$1.50), Soda by the cup (75 cents), Coffee (75 cents).

FESTIVAL CULTURAL TENT

Hui O Laulima members will again provide insight into the Okinawan culture by sharing their knowledge—some of it learned through study, but much of it from personal experience. The Okinawan women's group, formed in 1968, is one of the member clubs of the Hawaii United Okinawa Association. Hui O Laulima annually awards grants for the study and perpetuation of Okinawan culture.

The cultural tent will showcase various aspects of Okinawan culture. The following is a schedule of activities planned for the cultural tent and background information on the activities.

- **Okinawan Language:** An opportunity to learn a few commonly used *Uchinaguchi* (Okinawan dialect) words and phrases and their meanings. Bookmarks and buttons featuring simple and popular Okinawan words and phrases can be purchased.
- **Calligraphy Demonstration:** Learn about the art of calligraphy and its various forms. Have your name written in the "brush writing" style.
- **Okinawan Tattoo Display:** This informative display explains the origins and historical significance of the tattooing of women's hands, once practiced in Okinawa. Learn the meaning of the various designs that once adorned the hands of Okinawan women.
- **Genealogy Display:** Names, dates and places come alive when learning the basics of tracing one's family roots. Sample forms and leads on where genealogical information can be obtained will be available. The Okinawan Genealogical Society of Hawaii will help you get started on tracing your family roots and in determining whether your family has a crest, or *mon*.
- **Okinawan Dance and Music:** Learn the meaning and significance of the Okinawan folk dance, "*Tanchame*." The kimono and accessories used in this dance about going fishing will be displayed.
- **Okinawan Artifacts:** A variety of exquisitely woven and printed Okinawan textiles, including *bingata*, *bashofu* and *kasuri*, will be exhibited. Also on display will be traditional Okinawan lacquerware, pottery, glassware and other artifacts.
- **Ikebana** (flower arrangement) demonstration: Students from Nobuko Kida Sensei's Ikenobo School will demonstrate the art of flower arrangement on Saturday at 12 noon.
- **Dress-up:** Get dressed up in either an Okinawan *bingata* kimono with *hanagasa* headpiece, or a *paranku* drummer's outfit and preserve the experience with a photo.
Professional photos by David Shimabukuro (One Moment in Time) - \$20 each (\$10 for additional shots). Sat., 10 a.m. - 12 noon; and Sun., 1 - 3 p.m.
Polaroid photos - \$5 each. Sat., 2 - 4 p.m.; Sun., 10 a.m. - 12 noon.
Note: There will be a \$3 charge for each additional person dressed for either the professional or Polaroid photo-taking.
- "From Bento to Mixed Plate: Americans of Japanese Ancestry in Multicultural Hawaii" will be traveling to Okinawa in November 2000. Learn more about the exhibit and how you can be a part of "Bento's" international debut at the Shuri Prefectural Museum in Naha City, Okinawa. "From Bento to Mixed Plate: Americans of Japanese Ancestry in Multicultural Hawaii" was developed by the Japanese American National Museum. It has been exhibited at the Bishop Museum in Honolulu, the Japanese American National Museum in Los Angeles, War Memorial Convention Center in Lihue, Kauai, and is presently on display at the Smithsonian Institution's Arts & Industries Building in Washington, D.C.

FOOD BOOTHS

- ① *Andagi/Nmu Muchi*
- ② *Andadog*
- ③ *Chili/Oki dog*
- ④ *Pig Feet Soup*
- ⑤ *Okinawan Plate*
- ⑥ *Hawaiian Plate*
- ⑦ *Chicken Plate*
- ⑧ *Okinawan Soba*
- ⑨ *Yaki Soba*
- ⑩ *Shave Ice*
- ⑪ *Soda/bottled water*

ATTRACTIONS

- A Air Jump (children)
- B *Andagi Dunk*
- C Bankoh Bankmobile
- D *Bonsai Exhibit*
- E *Carp and Goldfish Exhibit*
- G Festival T-Shirts
- H First Aid
- I Game Tent (children)
- J *Hanagi-Machiya Gwa (plants)*
- K *Heiwa Dori*
- L *Machiya Gwa (Country store)*
- M *Raku Pottery*
- N Restrooms (toilets)
- P Shuttle Bus (KCC)
- Q *Ti Jukuishina-Mishimun (Art-Craft Gallery)*

1999

OKINAWAN FESTIVAL KAPIOLANI PARK SEPTEMBER 4 & 5



CLUB NEWS

KANEGUSUKU SONJIN KAI

Mahalo to club volunteers who will be working in the pig's feet soup booth at the Okinawan Festival on Sunday afternoon, Sept. 5. Thanks also to everyone who sold and/or bought scrips, including new members **Alan Tamayose** and **Darlene Kiyokane** and Maui volunteer **Stan Tamayose**.

Ippe nihei debiru to the 17 people who submitted information on the Kanegusuku issei who arrived in Hawaii prior to 1924 for the Okinawan centennial booklet. A list of all of the Uchinanchu who immigrated to Hawaii will be included in the booklet. Kanegusuku Sonjin Kai has committed \$1,000 for a full page space in which we will honor our issei.

And finally, Kanegusuku Golf Club's August 14 tournament at the Makaha Valley Country Club was won by **Morio Tamayose** with his 68 net. **Gary Watanabe** won the July 10 tourney at Luana Hills with his net 70; second place went to **Toshi Shimabukuro**, who came in with a 71 net. The June 12 tournament at the Turtle Bay Hilton was won by **Roy Yamauchi** who had a net of 67, followed by the 70 net shot by **Morio Tamayose** and **Toshi Sugita**. Our next tournament will be held September 11, at the Coral Creek Golf Course in Ewa. — Submitted by Ed Kino

HUI MAKAAALA

In the April/May issue of Uchinanchu, Hui Makaala announced that we would be

awarding \$16,000 worth of scholarship grants to deserving high school graduates of Okinawan ancestry. We are "pleased" to announce that the \$16,000 figure was inaccurate—we have actually awarded \$24,000 worth of scholarship grants for the 1999-2000 school year. The 12 deserving young adults, each of whom received \$2,000, were honored at a scholarship luncheon on August 15.

The 1999-2000 Hui Makaala scholarship grant recipients are:

- **Nicole Gima** from Lanai High School, parents: Reynold and Laura Gima. College: American University in Washington, D.C.;

- **Kristi Gushiken** from Mililani High School, parents: Elson and Aileen Gushiken. College: Colorado State;

- **Jared Higashi** from Pearl City High School, parents: Steven and Deborah (Higa) Higashi. College: University of Hawai'i at Manoa;

- **Jamie Honda** from Waimea High School, parents: James and Judy (Kutaka) Honda. College: University of Hawai'i at Manoa;

- **Stacie Ito** from Mililani High School, parents: Michael and Doris (Miyashiro) Ito. College: University of Hawai'i at Manoa;

- **Carole Kashima** from McKinley High School, parents: Kiyoshi and Harumi Kashima. College: University of Hawai'i at Manoa;

- **Sean Kobashigawa** from McKinley High School, parents: Steven and Sandra Kobashigawa. College: University of Hawai'i at Manoa;

- **Lynn Miyahira** from Castle High School, parents: Wayne and the late Pat Miyahira. College: Willamette University in Oregon;

- **Garrett Taira** from Pearl City High School, parents: Craig and Faye (Tokuda) Taira. College: University of Hawai'i at Manoa;

- **Jennifer Terao** from Aiea High School, parent: Linda Agena. College: University of Hawai'i at Manoa;

- **Brandon Une** from Waiakea High School, parents: Reginald and Jan Une. College: University of Portland; and

- **Nadine Yafuso** from Hilo High School, parents: Glenn and Joycelyn Yafuso. College: University of the Pacific at Stockton.

If you're proud of these students' accomplishments, please help us ensure that the scholarship awards continue by attending Hui Makaala's 30th annual scholarship luncheon and fashion show, "Silken Treasures," on Sunday, Oct. 17 at the Sheraton Waikiki Hotel. Ruth Mun, a Hawai'i native who is now a designer in California, will present her one-of-a-kind couture designs inspired by vintage and collectible silk kimono.

Tickets are \$40 per person, or \$400 for a table of 10. Boutique sales begin at 9 a.m.; luncheon and entertainment begin at 12 noon, and the fashion show at 1 p.m. For ticket reservations, call Ethel Kishimoto at 521-3106, or Patsy Takaesu at 395-7229. — Submitted by Karen Shishido

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STUDENTS FROM OKINAWA WOMEN'S JUNIOR COLLEGE VISIT HAWAI'I

by Tylar Umeno

Member, Ginowan Shijin Kai

For the past three years, students from the Okinawa Women's Junior College have been coming to Hawai'i to participate in an intensive English as a Second Language (ESL) Program at Leeward Community College.

This year's group included 13 women, ranging in age from 18 to 20.

They were in Hawai'i from July 23 to August 13. Most are studying international business, with a few majoring in early education.

The three-week ESL program was packed with classes and activities. During their first week, they studied the English language. The second and third weeks were devoted to learning about American and Hawaiian culture and values, respectively.

The program affords the students more opportunities to speak English. According to Prof. Osamu Tokeshi, their ESL teacher in Okinawa, who, along with Prof. Sumio Inafuku, accompanied them to Hawai'i, the students learn how to read and write English. However, opportunities to practice speaking with native speakers of English are rare in Okinawa.

Besides their classroom study, the students went on several field trips, visiting locales like the Waialeale Center, where they practiced speaking English while interacting with local residents and store clerks.

They also visited the Hawaii Okinawa Center, where they met Hawai'i United Okinawa Association president Lillian Takata, former president Dexter Teruya and HUAO executive director Gary Honda. During their visit, they learned about the history of Okinawans in Hawai'i and the strong sense of community that helped them build the Hawaii Okinawa Center.

They also took in English-language tours of Iolani Palace, Kawaiahao Church, the Mission Houses Museum and Aloha Tower Marketplace. Those tours helped the students "capture the aloha spirit," explained Penny Johnson, international coordinator for LCC's Office of Continuing Education and Training.

While in Hawai'i, the students also entertained Okinawan seniors at the Lanakila Senior Center, where they participated in the *kajimaya* (97th) birthday celebration of an Okinawa Nenchosha (senior citizens) Club member.

The students also interacted with their Hawai'i counterparts—students studying Japanese language at Leeward Community College. It showed them how a native speaker feels to communicate in a foreign language.

They switched roles two weeks later at a pizza party organized so the Okinawa students could practice the English they had learned in the program.

"It was a good opportunity for the students (both from Hawai'i and from Okinawa) because they're around the same age and they were able to practice what they have been learning on native speakers," said Johnson.

The students' visit culminated with a homestay program in which they were paired with local Okinawan families whose ancestors came from the same area as the students. The homestay enhanced the students' education of life in Hawai'i by allowing them to experience it.

Tylar Umeno is a sophomore at Kapiolani Community College, where she is on the staff of the student newspaper, Kapi'o. Umeno is a 1998 graduate of Mid-Pacific Institute, where she was editor of the school's newspaper, Pueo. She is the daughter of Morris and Roberta Umeno, who are members of Ginowan Shijin Kai.

Umeno, who is yonsei, has studied Okinawan dance with Yoshiko Nakasone Sensei for the past 10 years and koto with Bonnie Miyashiro Sensei for the past nine years.



Students from the Okinawa Women's Junior College with former University of Hawai'i regent Ed Kuba (far left). Photo courtesy of Penny Johnson

The Third Taste of Okinawa!

was a sell-out success, with net proceeds donated to the Okinawan Centennial Celebration in the Year 2000

The Worldwide Uchinanchu Business Group, Hawaii Chapter, expresses its sincere appreciation to the following:

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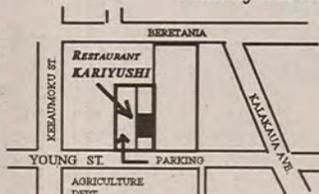


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Items for the next issue of

Uchinanchu

due Tuesday, September 20.

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LAWSUIT UPDATE

MICHAEL ABE AND ERIC WADA VS. THE HAWAII UNITED OKINAWA ASSOCIATION



by **Margaret Jenkins Leong**, HUAO Attorney
Goodsill, Anderson, Quinn & Stifel,
Attorneys at Law

On this, the second anniversary of the lawsuit filed by Michael Abe and Eric Wada against the Hawaii United Okinawa Association and three individuals, I am pleased to report an important victory. On July 26, 1999, Circuit Court Judge Gail Nakatani granted our motion for partial summary judgment (a partial ruling) on Michael Abe's claim that he had been defamed in a letter written May 31, 1996. In ruling in favor of the Hawaii United Okinawa Association, Randy Kuba and Dexter Teruya, Judge Nakatani found that the letter was not a defamatory statement of fact and that Michael Abe's reputation was not damaged as a result of the letter.

This is the second set of claims in the Abe/Wada lawsuit against the Hawaii United Okinawa Association in which we have been victorious. In early 1998, Judge Kevin Chang granted our motion to dismiss Eric Wada's claims against the Hawaii Okinawa Center and Stanley Takamine arising from a January 5, 1996 letter.

There have been other victories along the way as well. Last year, Judge Chang granted our motion to prevent Michael Abe from circulating materials which the HUAO believed

were confidential. In addition, Judge Nakatani recently ordered Michael Abe and Eric Wada to pay a portion of HUAO's attorneys' fees because they had failed to respond to our request for discovery. On another occasion, a complaint Michael Abe sought to file was dismissed because it did not comply with an order of the court.

Earlier this year, Michael Abe and Eric Wada were allowed to file a new, expanded lawsuit against the Hawaii United Okinawa Association, nine additional individuals, two law offices and the Honolulu Police Department. We vigorously opposed their request to do so. However, Circuit Court rules allow the plaintiffs — those filing the lawsuit — to "freely" amend their complaint. We vigorously opposed the amendment because we did not believe the new claims by Abe and Wada had any merit. We think the judge who heard the motion took our arguments seriously, since she did not allow Abe and Wada to make all of the changes they wanted. In granting Abe's and Wada's motion to amend the lawsuit, she also made it clear that HUAO could still move to dismiss aspects of the new complaint, as we did with the claims based on the January 5, 1996 and May 31, 1996 letters. We and the other parties who have been added to the lawsuit fully intend to do so.

All along, the most frustrating thing about this case has been that Michael Abe and Eric Wada have been allowed to delay setting a trial date for this case. Abe and Wada have filed three motions asking for more time to prepare their case; we have opposed each motion. We have argued before the court that this lawsuit has no merit and that Michael Abe and Eric Wada should not be allowed to delay the proceedings. The

Circuit Court has granted Abe and Wada three continuances, or extensions, over our strong objections.

In granting Abe and Wada additional time, the courts did not suggest that their claims have merit. Extensions of time, like the filing of amended lawsuits, are matters in which the courts usually favor plaintiffs allowing them lots of leeway. While many of us have heard the expression, "Justice delayed is justice denied," our court system is designed to ensure that every plaintiff, has the time they need to prepare their case for court. We, on behalf of the Hawaii United Okinawa Association, will continue to press Michael Abe and Eric Wada forward, because we are confident that they cannot prove their case.

We also want to bring this matter to a close because we understand how painful and frustrating this lawsuit by Abe and Wada has been to the members of the Hawaii United Okinawa Association.

Over the last two years I have had the privilege of meeting many members of your organization and of learning about the Hawaii United Okinawa Association's goals and aspirations, about the good work you do to share and perpetuate your culture, and to inspire others to do likewise. My respect for HUAO and its officers and members has grown, and this has strengthened my commitment to bringing this matter to a successful conclusion. I'm sorry that we have been delayed in achieving this goal, but I remain very confident that the Hawaii United Okinawa Association and its members will emerge victorious without compromise or qualification. *Ippe nihei deebiru* for your patience and continued support.



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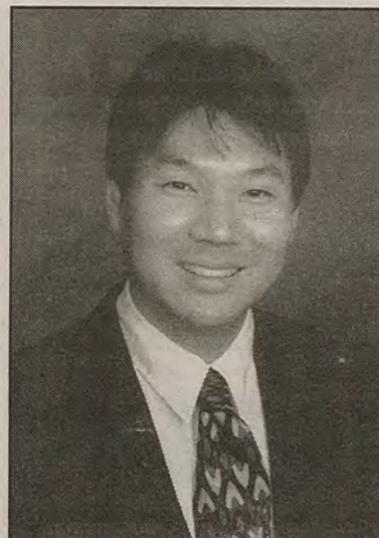


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By Stan Koki, Trustee
Member, Ginoza Sonjin Kai

Most of the children of Okinawan immigrants know the difficult lives their parents lived. Why would anyone leave their family, traditions, language and culture for a foreign land, only to struggle to survive?

I was only 10 when I found myself contemplating those issues. My father was already 67 years old and still working every day on the farm he had leased since the early 1940s. Throughout his life, my father tried to be a bridge for my generation, working hard to give his children a better life.

My father came to Hawai'i when he was 17 years old. Survival was a day-to-day struggle. Every day, he would go to the various plantations and, in the only English he knew, ask, "Eh boss, get job?" If there was work, he earned 10 cents a day. If not, he prayed that one of his friends had found work.

My father had joined a *hui* made up of other Okinawans. They agreed that whoever found work would buy enough food to feed the entire group.

My father eventually sent for a wife from Okinawa. He and his "picture bride"—my mother—began their married life on Maui. Life was hard, but they managed to survive with the support of other Okinawans.

We eventually moved to Windward Oahu, where my father became a yard man for a wealthy family. He later started his farm on 11 acres of leased land in Waiahole Valley. Farming was hard work and my parents often had no money. To make ends meet in those times, they would pick mountain apples and sell them along the roadside.

In time, life improved and more Okinawan farmers settled in the valley. They looked out for each other and shared not only their produce but farming techniques.

I felt sad for him and remember telling him how unfair it was that he should have to struggle so much to give his children a better life. He smiled and assured me he was happy, for he had his own farm, six children, and more than he ever dreamt of having in Okinawa, where life was much harder.

There was so much we took for granted in Hawai'i—even something as simple as rice. In Okinawa, rice was a luxury they only ate on New Year's Day.

Although his life in Hawai'i was rough in the early days, my father said he felt rewarded, because he loved working on "his" farm. His assurance gave me a sense of peace and gratitude.

In 1994 I visited my relatives in Okinawa, where I was treated royally. They threw a big dinner for me and six others from Hawai'i. They spoke of my parents' generosity after the war and said many times that they were grateful for the clothing, food and other "gifts" my parents had sent them. I was surprised to hear this because I had always thought we were poor. I learned that many Hawai'i Okinawans had sent "care packages" to relatives in Okinawa after the war. This is part of the Okinawan heritage—helping others in difficult times.

My parents always enjoyed going to the annual Ginoza Sonjin Kai picnic. They often lamented that Okinawans would no longer come together like that when their generation was gone.

How surprised and happy they would be to see the level of activity of the Hawaii United Okinawa Association. They would be so happy to know that we all came together as a community to build the Hawaii Okinawa Center so that we could preserve and continue to perpetuate and share our Okinawan culture with everyone. Other ethnic groups have also begun building homes for their own culture. We can all be proud of the unity, vision and sacrifice our Okinawan community exhibited in creating such a wonderful center.

But we cannot rest on past achievements only. We have enjoyed success, but we must continue to work hard to keep our history and culture alive so that our children and grandchildren—and their children—will have a place to learn, practice and share their culture.

Next June, the Hawaii Okinawa Center will be 10 years old. Our center has held up well in its first 10 years. But, like any home or office, it has started to age and is beginning to require some costly repairs and maintenance. For that reason, we must build up an operating and maintenance fund so it can continue to be a living and thriving cultural center, alive with activities for our community. And we must do it now. Cultural organizations like ours cannot survive without financial support from members and like-minded friends.

In order to ensure a promising future for our cultural heritage, the Hawaii United Okinawa Association will soon kick off an annual giving fund drive. Please make the Hawaii Okinawa Center a recipient of some of your year-end charitable giving. Remember, all gifts are tax deductible. *Ippe nihei deebiru* in advance for your support.

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