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HUOA Legacy Award Banquet Honors Three

By Jodie Chiemi Ching

n Sunday, Sept. 24, the HUOA presented its Legacy Award to three honorees for their contributions to the Okinawan and larger local and global community. The awards were presented at a luncheon banquet at the Sheraton Waikiki Hawaii Ballroom.

The three honorees were State of Hawaii Department of Education's Superintendent Keith Hayashi; Rainbow Drive-In's founders, Seiju and Ayako Ifuku and family; and **Steven Teruya**, former president and CEO of Finance Factors and current president and CEO of the Honolulu Japanese Chamber of Commerce.

Hayashi is a local Uchinanchu and a member of Chatan-Kadena Chojin Kai Club. He is an esteemed educational leader with a 34-year career in the State of Hawaii Department of Education. Born in Honolulu, he pursued

his education at the University of Hawaii, where he graduated with a bachelor's degree in elementary education and a masters degree in Curriculum and Instruction and School Administration. He currently is the superintendent of Hawaii's public school system. His dedication to education, innovative approaches to improving schools and commitment to student success make him a highly respected and influential leader in Hawaii's education.

The founders of Rainbow Drive-In, Seiju and Ayako Ifuku opened the restaurant in 1961. Their legacy continues on with the third gen-





Awardees were presented with a plaque. (L-R) Banquet Committee chair David Jones, Keith Hayashi, Betsy and Harvey Iwamura, Chris Iwamura, Steve Teruya and HUOA President Clarisse Kobashigawa

eration, their grandson Chris Iwamura. Seiju's donation to build the Hawaii Okinawa Center in the early '80s was the seed money that attracted the subsequent \$10 million needed to build the center, according to Ed Kuba. Rainbow Drive-In CEO, Chris Iwamura, also generously contributes his time and resources to the Okinawan community. He had the daunting task of managing the kitchen and food prep for the Okinawan Festival. Chris also volunteered his video-editing skills vital to creating the Virtual Okinawan Festivals in 2020 and 2021 during the COVID-19 pandemic. For generations, the Ifuku family has made a positive impact on our local and global community.

As a business leader who worked his way up to being president and CEO of Finance Factors, Steven Teruya is known for uplifting his community through his leadership. Soon after retiring from Finance Factors, he was appointed to be president and CEO of the Honolulu Japanese Chamber of Commerce. His involvement with HJCC began in 1992. Under his leadership, the organization successfully navigated the challenges of the COVID-19 pandemic by transitioning back to in-person events and significantly increasing corporate memberships. Steven's impact on Hawaii's business landscape and community with be celebrated and remembered for years to come.

The awardees were presented with a plaque and honored with a cultural performance. This year's honorees were the 14th group of Legacy Award recipients.

Hawaii United Okinawa Association Waipahu, Hawaii 96797 94-587 Ukee Street

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Ippee Nifee Deebiru... Mahalo!

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

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

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2023 CALENDAR OF EVENTS



The year at a glance!



Nov 25 & 26 Winter Craft Fair, HOC

Dec 6 "An Evening in Waipio" Craft Fair, HOC

Uchinanchu of the Year and Installation Jan 20, 2024

Celebration, 10am

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Maui Okinawa Kenjin Kai

Warabi Ashibi

HUI OKINAWA - HILO, HAWAII Hui Okinawa had its 20th Warabi

Ashibi (Children at Play) from Sunday, June 4 through Friday, June 9 with 48 children enrolled.

Classes included teeku, Uchinaaguchi, wudui, karati, utayun, cooking, Okinawan geography, history and cultural practices. There was also a special storytelling session along with craft projects. Campers created their own lanterns using a combination of a balloon and colorful tissue paper,





Above (2): Hui Okinawa - Hilo, Hawaii

hachimaki, and wooden paddle boats (made with kamaboko stick, bamboo chopstick, and ice cream spoon.

The camp also included a Wednesday evening plantation games event, a Thursday outing to Liliuokalani Park for a bamboo pole fishing contest, hot dogs and chips, braddah pops and relay races, and a Friday family program and potluck lunch.

Thanks go to all the volunteers who contributed to making this camp a success.

Additionally, there was an exclusive storytelling session held in conjunction with engaging craft activities.

MAUI OKINAWA KENJIN KAI, MAUI

From May 30 to June 2, the Kaikan was filled with the voices of children ranging from first to eighth grade, along with our group leaders, their junior leaders, and more adult volunteers to run the classes.

Arts and crafts, cooking, and taiko filled their mornings, and, after some time to eat lunch and "relax", afternoons meant plantation games, dance, and Uchinaguchi activities.



Maui Okinawa Kenjin Kai



Maui Okinawa Kenjin Kai

At the end of the day, the Plantation Store opened. Toys, trinkets, T-shirts, and small games were available but the favorites to buy were the ice cups and the ice pops!

Parents' night was the sharing of what was learned at Camp. Along with the children's performance in "Asadoya Yunta", the junior leaders showed their expertise with the ichigo ichie, while sanshin players added to the overall performance. It was a wonderful evening of sharing what they learned, but also the sharing of food with the onolicious potluck while pictures of our daily camp activities streamed on our big screen.

OAHU

On Oahu, the camp ran from June 6 to 9, at the Hawaii Okinawa Center. It was a big undertaking that involved over 60 volunteers. Junior leaders and campers added up to another 60! Following is the statement of a very happy mother.

My kids loved the WHOLE program! They wished the camp was longer. They came home singing and laughing and loved talking about their day. They loved the dancing, plantation store, cooking, the shaved ice, and the slipper-making. Oh, the slipper-making! Eli loved wearing those slippers he made "with the help of the uncle" all around the house, and Elle was eager to find rope materials at the store to make herself a pink slipper set (her favorite color). They loved it all! The camp on Oahu was Eli's second week of Warabi Ashibi; he attended the camp on Maui the week before, and he said the things he learned on Oahu were different

from what he learned on Maui, so he didn't get bored at all at the Oahu camp, which was awesome! Every aspect of the program was well organized and well done. Ippee Nifee Deebiru to all those who helped to make this possible! Excellent job! My kids, family, and I look forward to their return to camp year after year until they age out. Mahalo! Kelly Higa



Kelly, Elle, Eli, and Liz Higa

Preserving Our Legacy



Te're in the home stretch of our 2022-2023 Annual Giving Campaign! Our generous members have embraced the theme "Alohi Akatsichi -Vibrant New Beginnings" and have come together to support our organization. Your tax-deductible donation will help us continue to educate and share our Okinawan culture with the people of Hawaii.

Since the beginning of the campaign in November 2022, we have received a total of 932 donations, which translates to \$224,208.45. We are so grateful to each and every one of you!

The following list combines contributions to the Annual Giving Campaign and all other non-specified monetary donations. Thank you again for your support! Ippee Nifee Deebiru!

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Mahalo for Eating! The 4th Okinawan FEASTival is a Wrap!

By Shari Y. Tamashiro



Kin Wah Chop Suey Pork and Bittermelon

At the conclusion of the 41st Okinawan Festival, the 4th Okinawan FEASTival continued the celebration of all things Okinawan by focusing on Okinawan cuisine and our incredible history of Okinawan owned restaurants.

This year, a total of 27 local businesses (a mixture of Okinawan and Okinawan-at-Heart) offered Okinawan inspired specials that ranged from Rafute Benedict to Baklava Andagi to Loco Moco Taco Rice. Participating restaurants and food related businesses were touched by the wonderful support they received from the community. I appreciated the myriad ono eats that were available!

When FEASTival started in 2020, it was a way the community could support restaurants struggling to survive during the pandemic years. I hope that we always look out for our local owned food businesses, especially the mom and pop



Roy's Hawaii Kai Braised Pork Shank



Masa & Joyce Juushiimee

shops. If we treasure them and want them to continue to not only survive but thrive as well, we need to protect them with our continuous support.

ONE: Keep eating. There is a listing of 64 confirmed Okinawan owned restaurants and food related businesses on Oahu at *bit.ly/31hdZrV*. Please go over this list. Visit someplace new, revisit an old favorite, eat at every business on the list, and become regulars at some.

TWO: Keep supporting restaurants that regularly have Okinawan dishes on the regular menu. There is a listing at hawaiiokinawans.com under "Okinawan Dishes." We are extremely lucky to have so many Okinawan dishes regularly available for us to eat. Not just for a special week but ALL YEAR. If we don't regularly order these dishes, then we are telling the restaurant it is not worth it to keep on menus. We need to prove that wrong!

THREE: How else can we kokua? Consider purchasing omiyage to take to Okinawa or Christmas stocking stuffers from our Okinawan owned businesses. Tamashiro Market and Aloha Tofu have a lot of branded items like baseball caps, handkerchiefs, and aprons. Okuhara Foods sells 5 lbs of Gobo Tempura for around \$22 which makes a great pupu for Shinnenkai, Picnic and xmas parties. Most businesses offer gift certificates/cards that can be given as prizes for events.

FOUR: ASK. Talk story and ask the restaurants and food businesses how you can help. Find out what days are their slow days and go on those days (Sunrise Restaurant's slow day is Tuesday, btw).

Mahalo nui loa to all of you who participated in the 4th Okinawan FEASTival. Looking forward to eating with you next year!

TE/15 Tival: Looking

Photos by Reid Shimabukuro

Miyashiro Soho Kai

I biku-Resonating towards a brilliant future" was the theme of the Miyashiro Soho Kai's celebration to announce the opening of two new kutuu, Ryukyuan okoto schools in Hawaii, Soho Miki no Kai under Lisa Sadaoka Sensei and Soho Ryuon no Kai under Sara Nakatsu Sensei. This event was held with invited guests on October 1, 2023, at the Hawaii Okinawa Center.

It was an opportunity for Bonnie Miyashiro, Kaishu of the Miyashiro Soho Kai, to express her thanks to so many who have been a part of her kutuu journey. Heartfelt appreciation was offered to her parents, family, two kutuu teachers, Shizuko Kiyabu Sensei of Hawaii and Masako Miyagi Sensei of Okinawa, her many supporters, mentors, and students.

A part of her kutuu journey was a trip to Okinawa in 1961 when she was in grade school and yet to begin any formal training in kutuu. Her parents took Bonnie and her three younger siblings on the family's first trip to Okinawa to be introduced to and make connections with family in the homeland.

During that trip, her Mom took Bonnie to the home of Masako Miyagi Sensei, a calabash relative living in Shuri at the time. In Sensei's living room, an o-koto was laid out on the tatami mat. After introductions were made, Miyagi Sensei' first question was directed to Bonnie. Miyagi Sensei offered to play a song for Bonnie and asked her for a selection. After a little coaxing from her Mom, Bonnie declared, "Agichikuten". To her extreme surprise, Sensei adjusted the tuning on her o-koto and began to play the familiar 'utamochi' or introduction to the song. Then, Sensei began to sing the song so beautifully. It was an unforgettable moment for the 11-year old who was left in awe.

After beginning formal o-koto lessons with Hawaii's Shizuko Kiyabu Sensei in 1968, it would be 9 years before having kutuu lessons with Miyagi Sensei. Fast forward to January 2023, Bonnie Sensei and her sister, Pattie, made an impromptu trip to Okinawa to visit a cousin, Junkichi Tamaki. On the eve of their departure, cousin Junkichi, an award-winning calligrapher, presented them with a scroll of a poem that is often

used in performing the song, Agichikuten.

Agichikuten is used in dance and ensemble performances. As this song has had a special meaning in Bonnie Sensei's journey, Lisa and Sara performed it as a duet for the Fibiku event. Fittingly, Agichikuten tells a story of how two tiny pine needles, when properly nurtured, grow into a magnificent, powerful, and beautiful pine tree.

Lisa Sadaoka Sensei and Sara Nakatsu Sensei each performed a solo piece, Mutu Akatahanafu Bushi and Karaya Bushi respectively to continue their kutuu journey to a brilliant future.





Students Achieve Shinjin Sho

REFLECTION BY RENA TOMLINSON

Memorable, stressful, and rewarding are the words that sum up my konkuru experience. There were many times one of us would say "What could happen next?" We overcame many obstacles: a typhoon, canceled flights, and mishaps however we had faith, persevered, and succeeded. Our carefully planned schedule was canceled, so we had to go with the flow by having a "nankuru-nai-sa" mentality.

My experience and knowledge grew immensely and rapidly due to the final intense training refining every move for konkuru. We developed deep bonds of friendship with the Okinawa sensei and students and with my sensei and Kimi. I'm grateful for the opportunity to learn one-on-one from Senjukai Grandmasters Yoshiko Tanita-Sensei and Meiko Kinjo-Sensei, along with many other Senjukai senseis. Ippee Niffee Deebiru to Frances Nakachi-Sensei for training and encouraging us; to Eric-Sempai, Anna, and Sandy for mentoring us; and to my family, friends, and Senjukai ohana for your support.

REFLECTION BY KIM YAMAMOTO

Konkuru was an eye-opening experience. Despite numerous obstacles on this trip, Rena and I were fortunate enough to train directly with our Iemoto, Grandmaster senseis in Nagoya and Okinawa. Typically, there are many students from all the Senjukai schools who undertake *konkuru* however, this year, we were the only two across all schools and levels taking the test which meant all the focus was on us.



(L-R) Kim Yamamoto and Rena Tomlinson pointing at the list of names of the contestants who have passed the Shinjin Sho

I am very grateful to have the rare opportunity to receive special training; I know when I return to Okinawa for future konkuru tests, I may not have the same opportunity. I grew immensely during the week we were in Okinawa. I have a newfound appreciation for dance - a result of the time and effort we put into going into this test. I am so thankful for our Senjukai family as well as my own family and friends. It was a once-in-a-lifetime experience and I am glad to have had Nakachi-Sensei and Rena by my side. I am grateful to our Nagoya & Okinawa Senjukai family because they were integral parts of Rena and me achieving Shinjinsho. I highly encourage others who are considering Konkuru to do it. It will help you grow in many aspects of your life aside from just performing arts.



(L-R) Classical Women's dance (Kashikake) costume- Miyoshi Higa sensei, Kim Yamamoto, Frances Nakachi sensei, Rena Tomlinson & Kayoko Kamijyo sensei

MESSAGE FROM FRANCES NAKACHI KUBA

Congratulations Rena and Kimi! I am extremely proud of both of you. Our journey to Okinawa was full of twists and turns, however, we also gained so many opportunities to change the challenging situation into meaningful lessons. Those lessons are all meant for us to grow and be a better person. Having a positive attitude and not giving up made this a winning journey. Both



(L-R) Male dance (Nubui Kuduchi) costume -Mieko Kinjo Grand Master, Rena Tomlinson, Frances Nakachi Sensei, Kim Yamamoto, Yoshiko Tanita Grand Master & Eric Kobayashi

of you have grown tremendously in a short period of time because you were determined to make it through no matter what. Through this character-building experience, many students gain a deeper understanding and appreciation of the culture and the art. I look forward to their continued growth so they can inspire others with their experience. Next test is Yuushuu sho (Certificate of Excellence). Chibariyo~!



Saturday, November 18, 2023 12pm - 1st Show and 3p.m. - 2nd Show

Reception 5-6p.m

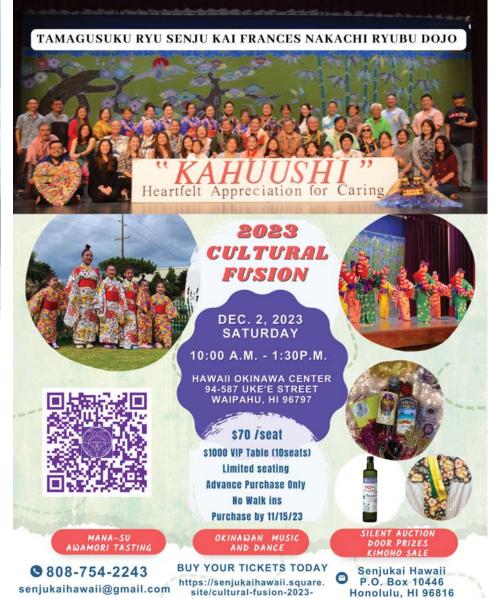
The Gonda Theater, Davis Performing Arts Center, Georgetown University, 3700 O Street NW Washington DC.

Performance- \$25/person per show Reception \$25/person

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2023 Okinawan Festival

By Brandon Nakasone, Festival Chair

Tppee nifee deebitan! Mahalo nui to each and every one of you who joined $m{I}$ us at this year's Okinawan Festival. Sharing Uchinanchu Aloha has always been our driving theme, and your participation made it all the more meaningful. From the modern and traditional geinou performances that transported us to the shores of Okinawa, to the delectable andagi that delighted our taste buds, we hope you enjoyed every moment.

In the spirit of 'Alohi Akatsichi (Vibrant New Beginnings), we presented this year's festival on a single exhibition hall floor. For the first time since the festival was held at Kapiolani Park, attendees and volunteers were able to experience our wonderful culture with just a quick stroll.

We would like to express our deepest appreciation to the dedicated volunteers who tirelessly worked behind the scenes to ensure the festival's success. Your selfless efforts embody the Uchinanchu Spirit that is at the heart of our festival.

To our talented performers, thank you for sharing your artistry and cultural heritage with us. Your performances were captivating, and they allowed us to connect with the rich traditions of Okinawa. You brought the festival to life, and your dedication to preserving and sharing these cultural treasures is truly amazing.

Our gratitude extends to our generous sponsors and partners who supported us in various ways. Your contributions helped us provide an unforgettable experience to our community, and we look forward to continuing our collaboration in the years to come.

To all our wonderful guests who traveled across the sea. Your presence made this year's festival extra special.

On Monday (Labor Day), we had the opportunity to celebrate with our out-of-town guests at the Aloha Party. We were once again entertained by the Aimamire group and Brandon Ufugusuku Ing. Also, during the party, we were truly honored to receive very generous donations for the Yuimaaru Maui fund from the Okinawa Prefectural Assembly Chairman Noboru Akamine, Okinawa Hawaii Kyokai Secretary General Moritsugu Oyama, Izumizaki Hatagashira Hozonkai, Himeyuri Peace Museum, and Masanori Nakahodo from the Himeyuri Peace Museum. The outpouring of support from Okinawa has been heartwarming!

Thank you for being a part of the 41st Okinawan Festival, we can't wait to see everyone again next year!!











Scan this QR code or follow this link to access the 2023 Okinawan Festival Photo album. Every year, Shari Tamashiro and her team of volunteer photographers do a great job capturing the essence of our Festival.

Photos courtesy of Cliff Kimura, Milton Hee, and Riko Higa





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Okinawan Festival Photo Contest Winners

The Hawaii United Okinawa Association encourages documentation ▲ of the Okinawan Festival by sponsoring a photo contest. Our goal is to gather and archive photos from the Festival to preserve the rich history of Okinawan culture in Hawaii. This year, two winners were chosen, one for each theme: Culture and Ohana. A huge congratulations and Kariyushi Deebiru to both of them! Images are also posted online at www.okinawanfestival.com and social media.

"OHANA" | CORA HIRANAKA

As a passionate photographer, capturing the essence of the Festival has been an incredibly enjoyable experience for me over the past few years. I first got involved when the Festival was still held at Kapiolani Park, where I had the chance to meet Shari Tamashiro through the Eyes of Hawaii Photography club. Shari's connection to the Festival and her work at KCC made her an invaluable resource and a great inspiration.

Trying to capture the essence of the Festival has given me opportunities to fully appreciate the Okinawan culture that I hope to share with my granddaughter who is 1/4 Okinawan. Values and traditions passed on from generation to generation are quite apparent throughout the entire event. This is quite remarkable to me. I appreciate having the opportunity to be able to experience this annual event.

The aspect of the Okinawan festival that I enjoy most is all the traditional entertainment, especially the taiko performers.

Three words that come to mind when I think about this year's Festival

are eating jimami tofu, learning about Shigeru Serikaku, and shisa.

It's worth mentioning that my son-in-law is half Okinawan. His last name is Higa!

His grandparents were from Okinawa. They farmed macadamia nuts on the Big Island prior to owning a florist on Oahu.

PHOTO TITLE:

Making Okinawan Memories

DESCRIPTION:

I was happy to bump into a friend's son and his family at the festival, and I was able to capture them as they were all taking a selfie photo.





In Memoriam: Helen Yanamura

Telen Yanamura was a strong-Twilled articulate individual who understood the value of family and legacy. Prior to her passing on May 26, 2023, she communicated regularly with HUOA and contributed generously to the HUOA Legacy Award in honor of her brother-in-law Herbert Yanamura and donated in support of HUOA's missing and especially the 2023 HUOA Leadership Tour. In 2022, Helen experienced an amazing journey to Okinawa for the 7th Worldwide Uchinanchu Festival. Three years before visiting Okinawa, Helen and hus-



band Ken sought to locate her Yamauchi relatives in Okinawa. Through the assistance of Hiroaki Hara of the Okinawa Prefectural Library, on November 3, 2022, Helen Yamauchi Yanamura (91 years old) and Hatsue Yamauchi Shinzato (92 years old) met in Yonabaru after not seeing each other for 52 years. Helen's passion and drive to reconnect family ties resulted in representatives from six generations of Yamauchi immigration descendants being able to start piecing together new bridges with relatives in Okinawa. Helen's energy will be missed but her legacy has been firmly established here in Hawaii and Okinawa.



"CULTURE" | NICKI (UECHI) NEIMY

I am 4th generation Uchinanchu. My grandparents were born in Hawaii but raised in Okinawa and returned to Hawaii shortly before the war. In the 1980s, they returned to Okinawa to care for my great-grandmother. Growing up, my family and I would often visit them in Okinawa during the summer. We always enjoyed walking down Heiwa Dori, shopping at San-A, watching Eisa performances, and cooling off with Beni-imo ice cream from Blue Seal.

My mother's side (Hanashiro) is associated with Yomitan, and my father's side (Uechi) is associated with Ishikawa.

My favorite part of the Okinawan Festival is celebrating my Uchinanchu culture with my extended family, and sharing our unique culture with my children. We go early, and stay there for hours enjoying the exciting entertainment together, while eating our favorite Okinawan foods, like andadog, okidog, Okinawan soba, and of course andagi!

Three words that come to mind when thinking about the Okinawan Festival are Family, community, and celebration.

PHOTO TITLE: Sharing Maasan (Delicious) Andagi with the Shisa

DESCRIPTION: Young Uchinanchu cousins learn about their unique culture at the Okinawan Festival, and share their love for andagi with the shisa!



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The Village People

Once Upon A Time, There Was

A Village... By Connie Chun

nd the village people named her **Bunkwa Nu Shima (BNS)**~The Village of Culture because she truly represented our spirit and identity. Early Saturday morning, the villagers gathered around Tina Kaneshiro who offered a blessing. They shouted a hearty *Chibariyoo*, the doors opened, and Tina and her Mensooree greeters welcomed visitors.

The message from Janice Shiira and her *Shimakutuba* warriors: we must protect and preserve Ryukyuan languages. This movement is vital to all Shimanchu; our endangered languages must be revitalized! It begins with education so the efforts of this group are very much necessary and appreciated.

<u>Chimugukuru~the soul, the spirit, the heart</u> is HOL's anthology of our culture, customs and cuisine, full of great information and original recipes represented by Bobbi Kuba. The kimono & paranku dressing/photography booth is another annual tradition. Many volunteers dress and prep folks for picture taking and help the photographer with staging and calming babies. The end result is a beautiful memento of another festival for years. Jeanie Yamasato and her team have been creating memories for many families! Dawn Watanabe and her crew, the Make & Take Crafters, had fun teaching and working with new friends!

The **BNS** theme was *Udui*; the display team led by Gerri Maeda and Thelma Arakawa created a beautiful central showcase. The banners explained different types of *Udui*. Dance implements & artifacts were displayed under a tile roof, reminiscent of Okinawan homes, hand-made by Nora Tsuji.

Showcasing *Udui* was an educational and inspiring experience for all. Yukie Shiroma *Shinshii* opened the program with an explanation of the folk dance *Tanchamee* performed by Marcie and Kacie Moribe. This lively and happy dance depicts the joy of men and women working together as they catch and cook fish; there is a hint of humor when the man says the woman smells like a fish! So typical of Okinawan people working together, helping each other, always with playful humor!

Collin Hoo shared an interesting explanation of Okinawan Obon, an important tradition to honor our ancestors. The first day welcomes them home, the second day celebrates with them, and the third day we say goodbye. Collin taught two *Eisaa* dances: *Kudaka Manjuushuu* and *Tenyoo Bushi*.

Traditional *Udui* was shared by Shawn Uehira, a student of Eric Wada Shinshii. She just returned from Okinawa where she saw the homeland she had learned about through Udui; this experience sealed the connection to her identity. Through tears, she shared the message of the classical dance *Nubui Kuduchi* that she performed: no matter how difficult the journey, the spirit and resilience of Shimanchu always prevails.

No gathering is complete without *kachaashi* so Val Teruya and Gerri Maeda taught quick lessons, after which half the house happily participated. Yukie shared about Brandon Ing's efforts to revitalize *Uchinaaguchi* through his music which she choreographed to dance: the combination ignited the flash mob dances by *Shimakutuba* gang!

BNS hosted performances by *Nidaime* who shared *uta san-shin* and Brandon provided live music. *Aimamire* popped in to share their special songs from Okinawa. Another surprise was when Governor Green dropped by. What a treat..for him!





Hui Makaala President Kevin Higa and Corvey

Kanegusuku Sonjin Kai

Congratulations to Corvey Lee for receiving a Hui Makaala Scholarship and a Herbert T. Oshiro Scholarship for being a first year awardee. Corvey is the grandson of the late Nancy K Lee (Ishiki) and the child of Harvey and Marichu Lee. He is the unofficial Kanegusuku Sojin Kai flag carrier at various HUOA parades and the Kapiolani Okinawan Festival for about 12 years. He graduated as a valedictorian, three sport high school student-athlete, and earned a Cyber Security Certificate from Windward Community College. Corvey will attend University of Hawaii in Computer Science and Computer Information.

Hui Makaala

The 52nd Annual Hui Makaala Scholarship Fund Luncheon & Fashion Show was held at the Hilton Hawaiian Village Coral Ballroom on July 30, 2023. Attendees were treated to various vendors and a great silent auction in the foyer.

Hui Makaala, in partnership with the Herbert T. Oshiro Foundation, awarded 17 scholarships for the School year 2023-2024. The recipients were Sarah Agena, Kymberlie Arakaki, Kaithlyn Canubia, Nai'a Jones, Miya Kanetaka, Yume Le, Corvey Lee, Cuyler Murata, Amanda Nitta, Travis Nitta, Kyra Pila, Che Ann Purdy, Reiko Quitevis, Taylor San Juan, Cheyne Tanoue, Sarah Jessica Toma and Mia Yamasato-Gragas.

Bloomingdales Department Store featured a variety of famous designers as well as their own AQUA line with apparel for men, women, and children from casual to evening wear.

This year's Honorary Chairperson, Sarah Mitchell, who turned 100 years old in September was escorted on the runway by Clayton Uza, past Hui Makaala President.

Jane Lee and Lisa Shishido, the Co-Chairpersons, were delighted by the impressive turnout of 585 attendees. The event's success can be attributed to numerous volunteers' invaluable assistance and generous contributions.

President Kevin Higa and past presidents Al Kakazu and Ryan Okunaga also modeled. From HUOA, models included President Clarise Kobashigawa, President-Elect Brandon Nakasone, and past Presidents Lynn Miyahira, Patrick Miyashiro, and Norman Nakasone. Others included 2022 Miss Hawaii, Lauren Teruya, 2023 Cherry Blossom

Queen Sammy Marumoto, 2021 Cherry Bloosom Queen Brianne Yamada, and former Hawaii State Representative, Barbara Marumoto.

The audience was wowed by the awesome cultural entertainment performed during lunch by Ryukoku Matsuri Daiko Hawaii, Tamagusuku Ryu Senjukai Hawaii, Dazzman Toguchi, and shishimai by Hawaii Okinawan Creative Arts. In addition, Ryukyu Koten Afuso Ryu Ongaku Kenkyu Choichi Kai Hawaii provided the musical accompaniment with a kachashii finale.

PLEASE SAVE THE DATE! SUNDAY, JULY 28, 2024

53rd Hui Makaala Scholarship Luncheon & Fashion Show



Sarah Mitchell, Honorary Chairperson (100 years old) escorted by Clayton Uza, past Hui Makaala President



Troy Nishimoto has fresh batter in his hand preparing to "drop" while Kanoe Canape is stirring, keeping the balls evenly cooked.

Ginowan Shijin Kai News By Jane Nakamura

inowan Shijinkai has been involved in andagi prep and cooking for Ithe Festivals for many years. Planning is done months in advance. Sandy Nishimoto, Volunteer Coordinator, begins recruiting volunteers at the beginning of each year. Friends and relatives come from the US continent as well as Japan. As people grow older and the tasks become more challenging, the demand for assistance increases. However, the sense of accomplishment and the opportunity to interact with old and new acquaintances are very fulfilling.

On Friday before the Festival, volunteers from Ginowan, led by Patrick Miyashiro, and Oroku Aza Jin Club, led by Dexter Teruya, prepared 387 bags of batter (343 for andagi, 44 for andadog). On Saturday, Ginowan club recruited nearly a hundred volunteers led by Wilma Ogimi and Sandy to set up, cook, and clean up from dawn to dusk under a tent on the Ala Wai promenade.

On a different note, Morris Umeno prepared a stimulating display with recent club activities and background information, showcased in the "We are HUOA" booth. Many stopped by to appreciate the display board.



UJSH: 49th Annual Nenchosha Ian Engei Taikai

The United Japanese Society of Hawaii's 49th annual Nenchosha Ian Engei Taikai (Senior Citizen Festival) was held on Saturday, Sept. 23 at the Hawaii Okinawa Center in Waipio. UJSH's tradition of honoring senior citizens who attain the age of 80 began in 1962. Twenty-one honorees born in 1943 attended the event chaired by Karen Kuba-Hori.

The first half of the program was emceed by Brandon Saigusa. An energetic call to celebration kicked off the festivities with a dynamic eisa performance by Chinagu Eisa Hawaii. UJSH President Keith Sakuda welcomed everyone and said the honorees, although born during the dark times of World War II, brought hope to their Nisei parents and Issei grandparents. Sakuda also said, "The honorees are the ones who worked day-to-day to build a future together." Those born in 1943 were among those who helped build and sustain kenjin kai and music, dance and martial arts dojos.

THE HONOREES FROM HUOA MEMBER CLUBS WERE:

Betty Inada Karen Lani Shishido Kaaren Takara Laverne Tanaka

Marjorie Lui Nancy Minuth Thomas Murakami Richard Teruya





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Tracing Okinawan Ancestry Through DNA

On Tuesday, September 26, Okinawan Genealogical Society of Hawaii (OGSH) hosted a workshop to feature Raplee Nobori whose lifelong passion for his Okinawan roots resulted in a fascinating life journey. His work made a significant discovery in 2015 when he decided to have his DNA analysis. His research led to confirming what he suspected for many years . . . that Okinawans and the Ainu share similar genetic roots. There are many different views held regarding this finding. Scientific research continues as we speak and findings can sometimes supersede previously held conclusions. Still, the purpose of this article is really to encourage each of you to discover your own story. Why? You may ask. And my reply is simply "Because your story matters!" First for yourself, then for your family, and finally for the larger

community. Each story adds to the richness of our heritage and therefore, adds to the vibrancy of our community. Sharing and preserving personal stories is part of what OGSH does to support the preservation, promotion, and perpetuation of our legacy and we do this by sharing knowledge with those in our community who share the same passion.

OGSH has several tools we can share with you as you begin your "treasure hunting" journey into your ancestry. You can become a member, visit our website accessible through HUOA portal under "Get Involved, Join a club, Okinawan Genealogical Society of Hawaii" or send an email to the email addresses available on our website. We are looking forward to more sessions of sharing stories, space, and knowledge with you.

HUOA Volleyball Celebrates its 40th Season By Jodie Chiemi Ching

My earliest memories of being involved with the Okinawan community, other than shinen enkai and picnics, are of playing on the then-Chatan Sonjin Kai (now Chatan-Kadena Chojin Kai) volleyball team with my family in the late '80s and early '90s. Then, in 1999, after I returned from my Okinawa Prefectural Scholarship year in Okinawa, I played on the Young Okinawans of Hawaii team and even got my local-Chinese boyfriend (now husband, Alex Ching) and some of his friends to play with us. For many of us, this was a really fun way to bring the ohana together.

So when Derek Kobayashi (Kochinda Chojin Kai) asked if I could help share the 40-year history of HUOA Mixed Volleyball League in the Uchinanchu newsletter, I gave him an unwavering "YES!" Although I participated I never took the time to learn and appreciate how the league got started in the first place. Derek pointed me in the direction of his aunt, Irene Hino, who was part of the initial gang to get the ball rolling, I mean "served."

When I asked Irene how the league got started, she wrote in an email response, "The league was started at the request of then [United Okinawa Association] President Gary Mijo, who asked my brother, Henry Isara, who asked me and my then-husband, Morris Masuda, because we played a lot of volleyball. UOA needed an avenue to increase participation of younger members and was convinced that sports was a good way to do it. The Young Okinawans had previously organized a sports day which included softball and volleyball at Manoa District Park and was quite successful. Kochinda agreed to organize the first mixed volleyball league in 1983."

The original eight teams were: Kochinda, Itoman, Aza Gushikawa, Yomitan, Gushikawa, Nago, Young Okinawans and Naha. Representatives from these teams met at Henry's home to determine eligibility and rules of the game. At Henry's urging, by-laws were written and everyone agreed to use the USVBA rules with modifications made for safety reasons, since we would be allowing children from age 12 and up to play.

One rule modification was that men were allowed to reach across the net to block a female hitter, and that men had to take off and land behind the 10-foot line. Irene said, "Throughout the years, there were several attempts by some teams to relax the rules since they had recruited very skilled players, and our rules limited their power, but we held firm because the league's purpose was primarily for fun and fellowship among players and to encourage players of all levels to participate. I'm not sure if the rules have changed since then."

Since there were many people who had never played volleyball before,

the league held a "clinic" the first week of the season to explain rules and teach basic skills. Morris served as referee for all the games. Kochinda provided the first league directors and developed a plan to distribute responsibility and ensure continuity of the league. The team that took the championship would become the directors for the next year; the last place team would be responsible for coordinating the end-of-season banquet.

For the first several years, each team provided some sort of entertainment for the banquet. Somewhere along the line, this changed and the directors and banquet coordinators were assigned on a rotational basis and entertainment was provided in various forms.

Irene's favorite memories of the league were - "the fun we had at the annual banquets. Each team was asked to provide at least three minutes of entertainment, and most of them did. It was home-grown, made-up talent, like skits, and they were often hilarious. Teams also hung around before and after they played and mingled with other teams. As with many HUOA activities, we developed life-long friendships among volleyball players and their families."

When I asked Irene if she thought the league increased participation in HUOA activities, she responded, "As for me, I was not even a Kochinda member when my brother (Henry Isara) asked me to start the volleyball

league, but I had to become a member as that was an eligibility requirement. I later served as president and am still an advisor and newsletter editor for Kochinda. And I have and continue to volunteer and participate in many HUOA-related activities, including Hawaii Taiko Kai and Hui O Laulima throughout the years."

Derek Kobayashi sums up why the league participants have enjoyed HUOA volleyball so much for the past 40 years: "We really have a good time and it's great to see and spend time with all of the other teams and families and these are some of my fondest HUOA memories."



Natalie Ota accepted the ball – presented by Lisa Kaneshiro – on behalf of Kochinda as the 2023 Open Division champions.

2023 Uchina Junior Study

By Mirei Ogata

ne of the most exciting and memorable experiences of my life started with a newspaper ad. The advertisement was for the 2023 Uchina Junior Study, a program that brought people from all over the world together in Okinawa to connect and learn about its culture and history. As an Uchinanchu, I felt that it would be a wonderful opportunity to learn about my ancestors and their home, so I decided to apply. I was very fortunate to be selected as a participant in the program, and to have the opportunity to spend just under a week in Okinawa this past August.

During this short period of time, I met students from Okinawa, Japan, Peru, Argentina, New Caledonia, and other parts of the world. Together, we toured museums and historical sites such as the Shuri Castle and Zakimi Castle ruins. We embarked on peace studies, visiting the Himeyuri Peace Museum and the Shimuku Gama and Chibi Chirigama, which taught us the importance of communication and information, and the destruction that violence can cause. We tried various Okinawan foods and learned about Okinawan music by writing our own song and learning to play the Sanshin. We went on many more adventures than just the aforementioned and had so much fun that by the end of the program no one wanted to leave.

I am very grateful for everything I learned from the Uchina Junior Study program, and for the precious memories and friendships that it gave me. I hope that this short article will be the "newspaper ad" that inspires you to further explore the rich culture and history of Okinawa, and to apply for programs such as the Uchina Junior Study, just like the newspaper ad that I read.











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Lynette Teruya, Curating Knowledge Guided by Experience, Wisdom and Gratitude By Jodie Chiemi Ching

ynette Teruya is the new Okinawan Studies Librarian in the Asia Collection at the University of Hawaii at Manoa Hamilton Library. We interviewed Teruya to learn about her duties and how her connection to her heritage speaks to her career and commitment in caring for this asset and resource to our community.

Q: DESCRIBE YOUR JOB DUTIES?

A: I manage the existing Okinawa-related collections in the library and continue to develop our collections by selecting materials for purchase/ subscription and deciding what we accept for the collections. I provide reference services and research consultation for people seeking information on Okinawa-related subjects. I do outreach and instruction, develop library guides, work on exhibits and work with colleagues in the library to make materials accessible. Although this position is not with the Center for Okinawan Studies (COS), my work also involves supporting COS and its mission of promoting Okinawan Studies, by acquiring materials that effectively support research in interdisciplinary fields of Okinawan studies.

Q: WHAT DO YOU LOVE ABOUT YOUR JOB?

A: I love that this job brings together the two areas that I love most – Okinawa and librarianship. I feel honored and privileged to be a steward of amazing resources and happy to work on projects related to the place and culture I love most. I make use of everything - my studies, experiences, language and research skills - to help others navigate their own exciting journeys of discovery. While it can be challenging sometimes, it's an adventure ... never boring, you never know what you'll discover and how things fit together.

Q: WHAT DO YOU THINK IT IS ABOUT YOUR BACKGROUND/ **EXPERIENCE THAT QUALIFIES YOU FOR YOUR JOB?**

A: I grew up around my issei/nisei grandparents, observing everything they did. As a child, always curious, I asked many questions to the point of being urusai – I was so interested in them, their interactions with relatives/friends, and their customs. I remember stories they shared about their lives in Okinawa and what their Okinawan community was like here in the old days. This was my introduction to Okinawan culture (although I thought it was Japanese culture for a while) and it's always been part of my life.

My parents sent my siblings and me to after-school Japanese language schools because they wanted us to be able to communicate with our grandparents. I studied Japanese for many years; communicating and reading materials written in Japanese have been vital to my studies and jobs. It made it possible for me to study in Japan.

The Okinawa Prefectural Government scholarship for descendants of Okinawans overseas, colloquially called the 'Kenpi' program, was a life-changing experience whereby I learned more about Okinawa and its culture. The year that I spent at the University of the Ryukyus (Ryudai) allowed me to study Ryukyuan language, literature, history, and Okinawa current affairs. It gave me opportunities to spend time with relatives and "talk story," observe, and learn about Okinawan culture in their daily lives and what mattered most to them. This was truly a treasured experience and those memories help me with my job, thinking about different layers and approaches to researching Okinawa-related matters.

Upon returning home, I was hired as a Japanese language copy cataloger at Hamilton Library where I cataloged Japanese language materials. I returned to school to get my master's degree in Library and Information Science. However, because librarian positions were hard to come by when I finished my degree, I continued studying for a master's degree in Asian Studies (Japanese Studies) focusing on Okinawa and worked at the University of Hawaii at Manoa's Center for Okinawan Studies as its program coordinator when it first opened. My job involved supporting and promoting Okinawan studies with tasks such as organizing international conferences, developing an introductory course for Asian Studies on Okinawa, and successfully advocating with then-COS Director Dr. Joyce Chinen for legislative appropriations for an Okinawan Studies Librarian position for the UHM Library.

I eventually made my way back to a library when I was hired by Chaminade University as a librarian. I am grateful because I learned many different facets of librarianship there and it better prepared me to take on my current position. Meanwhile, I was able to continue studying Okinawan culture by taking on special projects and through my studies in uta-sanshin with my sensei, Katsumi Shinsato.

My background and experiences are built upon a foundation laid down for me by people graciously sharing their knowledge and experiences with me. That's why I have an obligation to share and help others, too. I'm blessed to have had these experiences and they are my guideposts. It's been a long journey that has brought me around full-circle in more ways than one and it's not over yet.



Q: WHAT CLUB DO YOU BELONG TO?

A: Osato Doshi Kai, Hui O Laulima, and the Okinawa Genealogical Society of Hawaii.

Q: WHO ARE YOUR PARENTS AND GRANDPARENTS?

A: Parents: James and Grace Teruya; Grandparents: Kengi and Kameko Teruya, Gensaburo and Kameko Arakaki

Q: WHO INSPIRES YOU AND WHY?

A: My grandparents. When I studied abroad, it made me realize how hard it must have been for them to go to a foreign country where people spoke a different language, never being able to return home, putting down roots and making new lives for themselves. This pushes me forward whenever I feel like something is hard, because I know that my "hardship" in the moment doesn't come close to what they endured all those years ago. I'm always reminded of their resilience and that motivates me to keep going in whatever I do.

Q: WHAT ARE SOME OF THE ISSEI VALUES THAT ARE MOST **IMPORTANT TO YOU?**

- **A:** Gratitude / honoring our ancestors
 - Perseverance / resilience
 - Caring for others / sharing / helping out
 - Humility

Please consider supporting the Okinawa collections at UHM Library via **UH** Foundation:

Website: giving.uhfoundation.org/funds/12363304

Email contact: lynettet@hawaii.edu



HAWAII OKINAWA CENTER

Important notes for our calendar entries:

- All events may be subject to change.
- EC and BOD meetings will be held in a hybrid format, combining Zoom video conference and in-person attendance, until further notification.

November 2023

- 8 Executive Council meeting, Chaya, Hybrid 7pm
- 10 Veterans Day - Office Closed
- Board of Directors meeting, Legacy I, Hybrid 7pm 15
- 23 Thanksgiving - Office Closed
- 24 Winter Craft Fair set-up
- 25-26 Winter Craft Fair, 9am-2pm

December 2023

- Evening in Waipio Craft Fair set-up 5
- 6 Evening in Waipio Craft Fair, 5:30-9pm
- 13 Executive Council meeting, Chaya, Hybrid 7pm
- 25 Christmas Holiday Observed - Office Closed

January 2024

- 1 HAPPY NEW YEAR! New Year's Day Observed - Office Closed
- 10 Executive Council meeting, ZOOM, 7pm
- 20 Uchinanchu of the Year and Installation Celebration, 10am
- 22 Okinawan Festival General meeting, Legacy I, 7pm
- Board of Directors meeting, Legacy I, 7pm 24

Classes • Other Meetings at the Hawaii Okinawa Center:

Sanshin: every Thursday, 7pm

Ichi Go Ichi E: 1st & 3rd Tuesday, 7pm

Ikebana: 1st Tuesday, 7pm

Karaoke: 3rd Thursday, 10am to 2pm Monday Crafters: every Monday, 9am

Okinawan Genealogical Society meeting: 3rd Saturday, 9am

For more information, please call 808-676-5400 or email info@huoa.org

'HAWAII OKINAWA TODAY' SCHEDULE

Our new episodes premiere on the first and third Saturday of the month at 7pm and repeat the following Thursdays at 5pm on 'Olelo Community Media Channel NATV 53. No Hawaii Okinawa Today (HOT) show is aired on the fifth Thursday of a month.



All 'Olelo shows are concurrently streamed on the Internet at www.olelo.org. Our latest shows

are available on-demand on the 'Olelo website: select Tune In, then 'OleloNet On Demand, then type in "Okinawa" in the Search Archives box. The HUOA website www.huoa.org also has links to the site.

NOV 4 SAT 7PM AND NOV 9 & 16 THURS 5PM Show 1 of Kenton Odo's Dokuenkai (Solo Concert) held at the Michael D. Nakasone Performing Arts Center in Pearl City on July 9, 2022. This episode features Kenton performing classical Ryukyuan songs, Kenton's discovery of his Okinawan roots, and an interview from Okinawa.

NOV 18 SAT 7PM AND NOV 23 THURS 5PM Show 2 of Kenton Odo's Dokuenkai (Solo Concert) held at the Michael D. Nakasone Performing Arts Center in Pearl City on July 9, 2022. This episode features Kenton's sanshin journey and solo performance of Okinawan classic songs.

DEC 2 SAT 7PM AND DEC 7 & 14 THURS 5PM Show 3 of Kenton Odo's Dokuenkai (Solo Concert) held at the Michael D. Nakasone Performing Arts Center in Pearl City on July 9, 2022. This episode features songs of life in Okinawa and lively modern Okinawan music.

DEC 16 SAT 7PM AND DEC 21 & 28 AND JAN 4, 2024 THURS 5PM Show 1 of the 41st Okinawan Festival held on September 2 & 3, 2023 at the Hawaii Convention Center. Featured in this show are the Opening Procession Parade, Paranku Clubs of Hawaii, the Formal Opening Ceremony, and performances by the Hawaii Okinawa Creative Arts group.



A COMPLETE PACKAGE FOR APPROX. 8 PEOPLE INCLUDES:

Whole, Fully Roasted Turkey (Hot, ready to eat, 10-12 lbs. cooked weight)

Real Mashed Potatoes · Poultry Gravy · Stuffing Cranberry Relish · Sweet Rolls · Pumpkin Pie

Simple reheating instructions for fixings included.

Pick up on Thanksgiving Day, 8:30am to 2:00pm At the Hawai'i Okinawa Center parking lot, 94-587 Ukee St.

Order online at shop.acateredexperience.com or call 808-677-7744 for more information









Scan QR code

to donate

n the spirit of Yuimaaru (communities supporting one another, especially in times of need), HUOA continues to rally to support the recovery of our sister communities in Lahaina and Kula. Our campaign will be making our first Hawaii-Okinawa collaboration donation by the end of 2023. This donation will include contributions received between August 8th and October 31st. Any donations received after November 1, 2023 will be held until the next distribution is made to HCF-Maui Strong early next year.

To make a tax-deductible donation online:

- Visit the Yuimaaru Maui (bit.ly/yuimaaru-maui) donation page and follow the instructions to make a donation online.
- Select the amount you wish to donate (click on "other" if you wish to donate a different amount).
- You can choose to donate via PayPal or with a credit card.
- Complete the remaining online donation process.
- You will receive a confirmation email once your donation is processed.

To make a tax-deductible donation by mail:

- Make checks payable to: "HUOA"
- Please include "MAUI" in the note on your check.
- Send checks to: **HUOA** 94-587 Uke'e Street,

Waipahu, HI 96797

Proceeds from the Yuimaaru Maui campaign will go to the Hawaii Community Foundation's Maui Strong Fund.

Thank you, Kafuushi Deebiru to each one of you who donated to the Yuimaaru Maui Fund. Contributions received in August 2023. Donations received or processed in September and October will be published in the next issue of Uchinanchu Newsletter.

Lynn Ishii

James Ishiki

Jon Itomura

David Jones

Kaneshiro

Chris Iwamura

Brent Kakesako

George & Shirley

Ronald Kaneshiro

Janice Kawach

Anonymous (59) Stephanie Adaniya Priscilla Arakaki Steven Arashiro Charles Mutsuo Asao Ford Chinen **Doris Ching** Edith Conn Francis Della-Penna

FHS Class of 1973 August 50th Reunion Ryan Ford Gwen Fujie

Jeffrey & Shirley Fukushima Susanne Gibo & Joseph Senczakowicz Karen Y. Goda

Myra Hamamura Eduardo Higa John David Higa

June N. Higa Riko Higa

Stanley & Christine Higa Irene Hino

Glenn Hirano Melvin & Susan Horimoto

Stanley T. Ige Norman Ikei Carmen Ikemi Doreen Ikeno

Jon Ishihara

Spencer Lee LisaRisa Illustrations & Designs Benny & Gerri Maeda Kirstie Maeshiro-Takiguchi Tomoko Matsuzuru Harlan Mattos Debra McKee Kenneth & Amy Mijo

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Dr. Yoshinobu D. Oshiro & Nancy Tamanaha Oshiro Clyde & Sandra Sakihara R.K. & C. Shimabukuro (3) Cathy Shiraishi Candice Soon

Kaori Sunagawa

Clinton Takaesu

Courtney Takara Howard & Jane Takara Kaaren Takara June Takeno Shawnee Takeuchi Takumi Takimoto Cyrus Tamashiro Wallace & June Tamashiro Laverne Tokunaga-**Tarumoto** Jacqueline Toma Sunny Tominaga Keiko Tomonaga Janet Toyama Keiji & Amy Tsuhako Elaine Vega Debi Watanabe Walter W. Wauke Justin Whaley Michelle Whaley Kumiko Yabe-Domingo Brianne Yamada Marcia Yamada Aki Yamashiro Masae Yamashiro Ann Yoshida In memory of Dan H. Shimakawa by Lorraine S.

Shimakawa



- Great shopping - Great Food - Andagi -- Silent Auction - Monday Crafters -



Wednesday

December 6, 5:30pm to 9pm Early entry (5 pm) \$5 donation

Hawaii Food Bank drive: bring non-perishable food items and get one free andagi!!!

(one andagi per person, per day)



LIMITED PARKING AT THE CENTER AND PUAHI STREET



